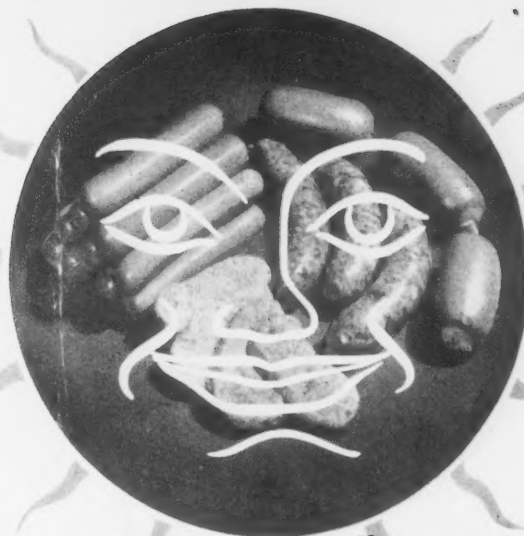


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FEBRUARY 14, 1953

Leading Publication in the Meat Packing and Allied Industries Since 1891

**PEPPERROYAL  
AND SOLUBLIZED  
SEASONINGS**



**for Sunny-Day Flavor**

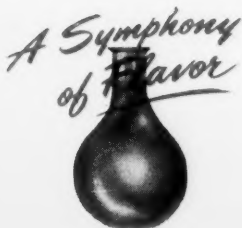
Griffith's PEPPERROYAL and SOLUBLIZED SEASONINGS are truly distinctive — in flavor potency, purity and uniformity! The secret to this new, high standard of flavor quality lies in Griffith's special extraction process.\*

The uniformity of Griffith's spice extractives changes spice blending from an art to a science — with predictable, dependable results for users.

So, change from the old to the new *sunny-day* flavor quality — change to PEPPERROYAL and SOLUBLIZED SEASONINGS.

Write us for details.

\*Patent Applied For



For all pork curing—sausage, hams, bacon, picnics—use PRAGUE POWDER®, made or for use under U. S. Patent Nos. 2054623, 2054624, 2054625 and 2054626.

**The  
GRIFFITH  
LABORATORIES, Inc.**

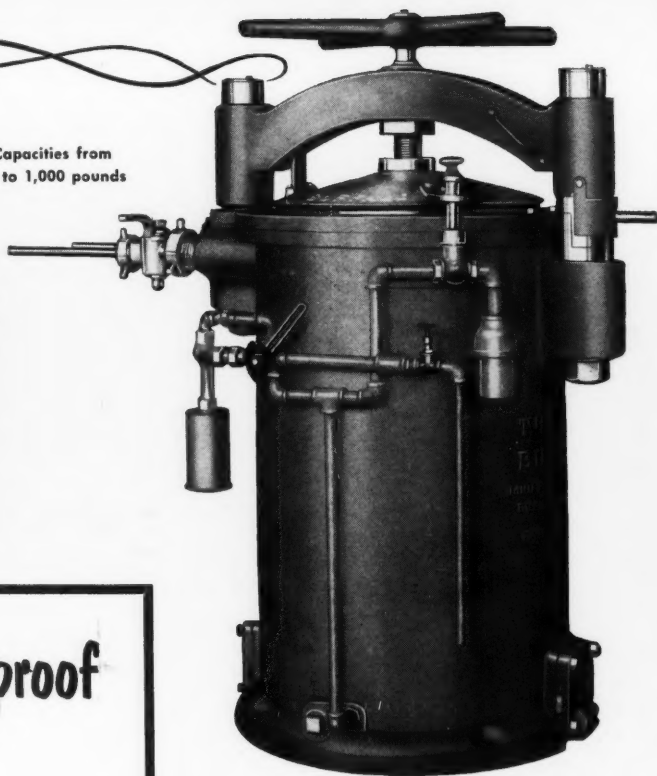
In Canada—The Griffith Laboratories, Ltd.





The Equipment  
with the best  
reputation\* is  
**THE BEST  
EQUIPMENT  
FOR YOU**

Capacities from  
60 to 1,000 pounds



**NOTED for leak-proof  
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safety features**

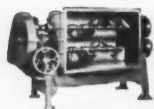
BUFFALO Stuffers have still another feature that puts them in a class by themselves. They are precision ground to a mirror finish with a patented internal grinder. This eliminates surface pockets thereby reducing corrosive action and discoloration to an absolute minimum. It also makes for easier operation of the stuffer. It is features such as these that enable BUFFALO Stuffer users to produce higher quality products at lower cost.

# Buffalo

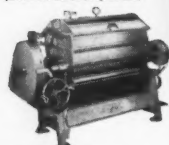
**QUALITY  
SAUSAGE MACHINERY**  
for more than 80 years

\*BUFFALO equipment is noted for its sound design . . . sturdy construction . . . safety and sanitation . . . dependable performance and coast-to-coast factory service. BUFFALO is first in offering new proved features that increase plant efficiency and protect product quality.

**John E. Smith's Sons Co.**  
50 BROADWAY BUFFALO 3, N. Y.  
Sales and Service Offices in Principal Cities



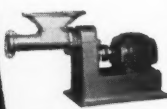
STANDARD MIXERS, Capacities from 75 to 2,000 lbs.



VACUUM MIXERS, Capacities from 75 to 2,000 lbs.

**THE MOST  
COMPLETE LINE OF  
SAUSAGE-MAKING  
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Widest range  
of sizes  
Greatest variety  
of types



GRINDERS, Capacities from 1,000 to 15,000 lbs. per hour



SILENT CUTTERS, Cutter capacities from 20 to 800 lbs.

**Send for these informative Booklets**

JOHN E. SMITH'S SONS CO., 50 Broadway, Buffalo 3, N. Y.

I am interested in the following:

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| <input type="checkbox"/> Silent Cutter  | <input type="checkbox"/> Smokemaster | <input type="checkbox"/> Head Cheese Cutter                       |
| <input type="checkbox"/> Mixer          | <input type="checkbox"/> Grinder     | <input type="checkbox"/> Pork Fat Cuber                           |
| <input type="checkbox"/> Casing Applier | <input type="checkbox"/> Stuffer     | <input type="checkbox"/> Combination of Special Purpose Equipment |

Name.....  
Company.....  
Address.....  
City..... Zone..... State.....

# AT LAST: A REALLY TIGHT WRAP FOR BACON



NO SAG, NO STRETCH, AND COSTS LESS, TOO!

Here's welcome news for all packers of bacon, and franks, too. A revolutionary new film—75 BF PLIOFILM—makes possible a tight package that resists wrinkling—stays taut and tempting, even when exposed for long periods to showcase moisture.

75 BF PLIOFILM, developed by the Goodyear Packaging Engineer, is designed to meet every problem encountered in bacon and frank packaging. It offers these practical, money-in-the-bank advantages:

Insures a tight package that won't pucker or sag.

Takes rough handling, virtually eliminates rewraps, because it affords a positive, film-to-film seal.

Greaseproof, will not contaminate other packages.

Air-, moistureproof, preserves "hickory smoked" aroma and taste of bacon. Retards fogging and sliming of frank packages.

Natural transparency shows product as it really is, without shine or glare.

And best of all, with all its standout advantages, 75 BF PLIOFILM costs less than conventional films.

Get the full story on this remarkable film from your local distributor, or write: The Goodyear Packaging Engineer, Goodyear, Pliofilm Dept., Akron 16, Ohio.

Have you Met  
the GPE?



Got a packaging problem? The Goodyear Packaging Engineer can help you solve it by designing a Pliofilm wrap that's made especially for you. Write or wire him today.



Good things are better in

# PlioFilm

3-way protection against air, moisture, liquids

PlioFilm, a rubber hydrochloride  
—T. M. The Goodyear Tire & Rubber Company, Akron, Ohio

## New Method for Improving Lard Quality

# SPARKLER FILTRATION

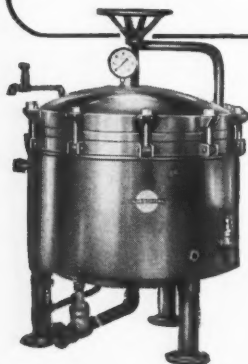
A new method of lard filtration, made possible by Sparkler Horizontal Plate construction, offers both large and small packing plants the advantage of space and cost-saving design and improved product quality.

The seven points listed below serve to point out only a few of the many features provided by Sparkler Filters which mark a new step forward in the processing of this product by the meat packing industry.

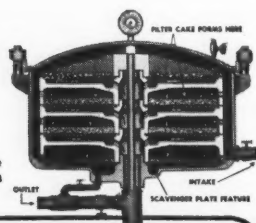
1. A better quality of lard is produced because the first run of lard through the Sparkler filter is not contaminated by rancid lard and soap particles retained in freshly laundered press cloths.
2. More insoluble material is removed by the evenly spread filtering medium on the horizontal plates. Cake is not subject to cracking, flow is always with gravity.
3. The Sparkler filter is totally enclosed thus eliminating oxidation of hot lard, a reaction wherein the lard loses a certain amount of its stability or keeping qualities. Higher stability lard is delivered to voters.
4. All steel construction prevents deterioration of lard by contact with copper or bronze fittings.
5. Saves approximately one-half the lard lost by adhering to filter cake because only one-half the usual amount of filter aid is required by the Sparkler Filter for the same total volume of lard filtered.
6. Saves labor in cleaning because filter paper is disposable, no laundry charges for cleaning cloths.
7. Less floor space is required for a Sparkler Filter than other types.

Sparkler Horizontal Plate Filters have been the standard equipment for fine filtration in the food, chemical, edible oils, and other industries for over twenty-five years. The introduction of Sparkler Filters for lard filtering is a natural step toward a better lard product.

We invite correspondence on your particular problem. You will receive the advice of engineers with more than a quarter of a century of experience in this specific field.



Sparkler Horizontal Plate Filter, Model 33-S-17. This is a steam jacketed type of 5000 GPH capacity.



Section showing plates with filter cake in horizontal position and flow through filter.

**SPARKLER MANUFACTURING COMPANY**  
MUNDELEIN, ILLINOIS

THE NATIONAL

*Provisioner*



VOLUME 128 FEBRUARY 14, 1953 NUMBER 7

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## DAILY MARKET SERVICE

(Mail and Wire)

## EXECUTIVE STAFF OF THE NATIONAL PROVISIONER, INC., Publisher of

THE NATIONAL PROVISIONER  
DAILY MARKET SERVICE  
ANNUAL MEAT PACKERS GUIDE

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### **Wage, Salary Controls Suspended**

President Eisenhower issued an executive order Friday, February 6, suspending all wage and salary controls. At the same time he directed OPS to remove ceilings on a wide range of foods and other items (see below).

### **OPS Decontrols Meat and Livestock**

The news the whole industry has been waiting for was released the afternoon of February 6 and effective that day: OPS decontrolled all prices and related controls on livestock and meat. The amendment, which followed the President's executive order, applies to all products which contain 25 per cent or more meat by weight, at all levels of distribution, sold in the continental United States. The amendment also revokes all meat distribution regulations. (See page 14.)

### **Curbs on Fats, Oils and Lard Ending**

Price controls were scheduled to be removed late this week from many additional foods, including lard and shortening, fats and oils, butter, poultry and eggs, as well as soap, some metals and other materials. An OPS official explained that "We are trying to take off price ceilings in such a way that our actions will have the least impact on prices and the economy."

### **Hearings on Controls Law Postponed**

The Senate banking committee postponed hearings on extension of economic controls until February 24. Chairman Capehart explained that the week's delay will give officials an opportunity to study the complex issue of controls. So far, the only bill introduced in the Senate on the subject is S 753, which provides for continuation of existing controls on a standby basis. But the committee will hear testimony on other proposals relating to controls extension.

### **Cattle Prices Don't Need U.S. Action: Benson**

Secretary of Agriculture Benson told newsmen that he has received no requests as yet from the livestock industry for federal aid of any type. Furthermore, he does not believe federal help is needed to bolster cattle prices. The general undertone of the beef market is solid, he said, and a "thorough study" would have to be made before the government would take any special action. See page 19 for more details on the Secretary's first press conference.

### **USDA Announces New Grade Stamp**

A new grade stamp is being used on all federally graded beef, veal, calf, lamb and mutton. The stamp is a shield enclosing the letters "USDA" and the grade name. It will continue to be applied in a ribbon form on meat carcasses. It replaces the present stamp which includes the name and at intervals the letters "USDA," but no shield. Unauthorized use of the new stamp is prohibited, a protection which did not apply previously. (See page 18.)



Located on the outskirts of Fort Wayne, the Parrot plant is a modern brick structure with an enclosed loading dock, a rail switchtrack and a separate powerhouse.



Also part of plant facilities is scalehouse, under construction, and new livestock holding pen.



The packer takes advantage of the broad sides of Metro delivery trucks with a painted brand legend and product design.

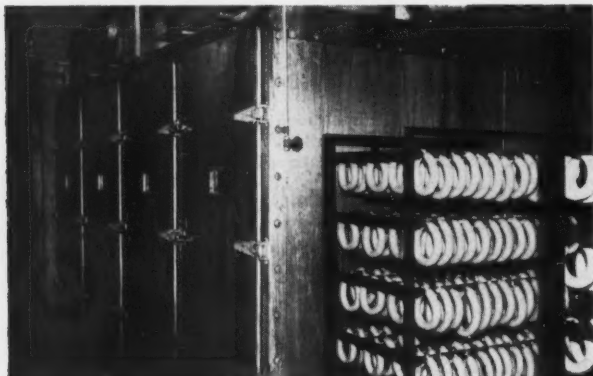
## Parrot Advancing Through Expansion That's Practical



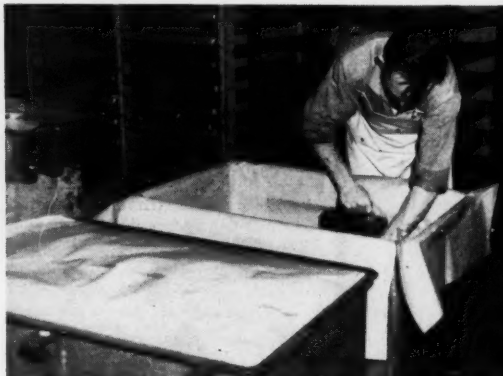
Mechanic services cab-over-engine International in pre-fab garage. Used on country runs, truck is checked daily.



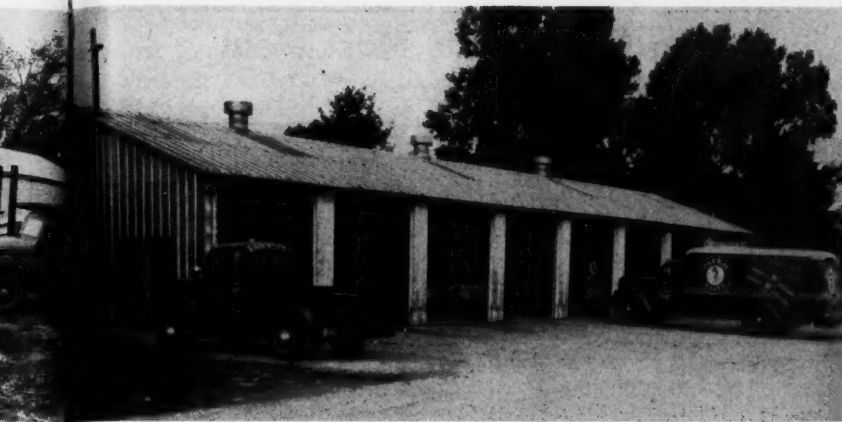
All driver-salesmen units have their own compressor. Here worker connects unit with house current for pull-down cycle.



In its expansion program, Parrot recently installed a bank of Julian smokehouses. These stainless steel units are all instrument controlled.



A. Alter, cure foreman, packs dry cure on top of ballies in boxes lined with wax paper. He uses iron to tamp the curing material.



The plant's new truck garage, like other supplementary buildings, is an all-metal fabricated structure. This substantial, yet economically built garage, houses all fleet activities.

**W**E are always building something, replied Wm. F. Parrot, vice president and general manager, Parrot Packing Co., Ft. Wayne, Ind. to a question put to him about plant expansion. A trip through the plant verified his statement and disclosed several constructional and operational items of interest.

Several years ago, in common with the industry, the plant faced the dual dilemma of needed additional plant space and the uncertainties and difficulties of building. Specifically, the plant's fleet had grown to 25 International units which no longer could be housed in the enclosed loading dock. The fleet servicing operation also outgrew the limited space allocated to it in the general mechanical building adjacent to the plant. An immediate solution to the garaging space was desired. As part of its advertising program, the firm painted all its vehicles with the Parrot brand legend and product pic-

ture. To realize the maximum value from these truck signs, the firm had to keep them immaculately clean, and this became a difficult task with outdoor parking. The company decided to try the all-aluminum Butler type building.



**W. F. PARROT**  
Vice President



**L. G. PARROT**  
Treasurer



**A. BAUER**  
Superintendent

The initial success with this structure prompted the purchase of a larger unit which now houses all of the garage operations, both parking and maintenance. All the truck units assigned to the packer's driver salesmen are equipped with cold-plate refrigeration. Each truck body houses its Copeland portable electrical compressor which is plugged in at night for the proper temperature pull down.

The first building, which had an

eight-truck capacity, was converted to dry storage. The success with these two buildings guided management in the solution of another housing problem.

Until a fire in the early spring of 1952 razed the since rebuilt stockyards at Ft. Wayne, the packer purchased his livestock at these yards. However, when the yards were destroyed the packer was faced with the urgent problem of securing livestock by other means. A direct plant-purchase operation was decided upon. As the average farmer sold but a few head at a time, some means of housing the livestock until slaughter had to be provided. Again the choice went to a Butler building. Factory prefabricated, the structure required only the pouring of the concrete floor to put it into use. Since then the plant has extended its livestock yards and built a scale house. The building can house 400 head of cattle.

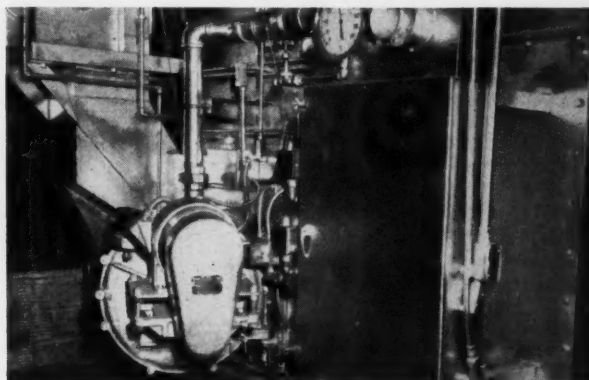
The packer continues to get the bulk of its weekly livestock requirements of approximately 1,500 head of hogs and 200 head of beef through plant purchases. To stimulate continual farmer livestock sales at the plant, the packer has undertaken an advertising program in local papers and radio.

Within the plant proper some of the old pit-fired smokehouses were replaced with two modern Julian smokehouses, each with a capacity of eight cures. A Tipper smoke generator is used. In themselves, the completely air-conditioned unit smokehouses are not new, but the operational economies the houses provided the packer were striking. Not only did the new houses reduce product shrink, but they also cut down on processing time and turned out a uniformly finished product. Wm. Parrot said the firm is replacing the balance of its older houses with the new units. While the older units still are serviceable, they cost money in terms of yield and labor.

Truck-type sausage cages are used as management feels they are desirable for the plant's material flow. Ceiling heights vary and some of the product moves between floor levels in its proc-



All pre-packaged products are code dated either on the label or the package, assuring distribution control and steady turnover.



Steam is provided by packaged Todd burner, firing mechanism being shown above. Boiler and a machine shop are housed in pre-fab building.

essing or product packaging operation.

Like many other packers, the plant also recently installed a General Machinery frozen meat slicer. This slicer, along with a pneumatic stuffer for the boneless meat stuffing, helps to lessen the physical effort within the sausage manufacturing department, Wm. Parrot states.

In a limited way the packer is also pre-packaging luncheon meats. To protect these meats from display case lighting, the packer places a printed label on the face of each package prior to overwrapping. The label carries the packer's brand legend along with suitable product identification.

Sliced bacon is packaged in Marathon Pick Pak packages which, while having ample product visibility, also feature a brand legend along with a platter display on the front of the package and suggested recipes for product preparation on the back.

All packages and labels are date coded. Management states that not only does the technique permit it to control product movement within the plant, but it alerts both the firm's driver-salesmen and the retailer to the necessity of proper product turnover. If excess storage results in poor product, there is no question of processing responsibility at the plant. It is no longer possible to claim that product purchased 15 days ago and buried in the show case was "bought from you yesterday."

During the past year the plant also installed a new 150 hp. Todd oil burner.

## Senate Bill Would Support Cattle Prices Immediately

Senator Kerr of Oklahoma late last week introduced a bill (S 798) to provide for immediate and mandatory price support for beef cattle. It would direct the Secretary of Agriculture to use \$25,000,000 immediately from the funds in the hands of the Commodity Credit Corporation to support the price of beef cattle at 100 per cent of parity.

Kerr told the Senate he had hoped Secretary Benson "would do all within his power to check the disastrous decline that has been going on and is still going on in beef cattle prices," but that he had failed to do anything. Referring to a statement the Secretary made urging cattlemen to follow a pattern of more orderly marketing, Kerr said that "one of the worst droughts in the history of the Midwest and the Southwest" has compelled the producers to go to market with their cattle and sell for whatever price could be had."

## City Amends Meat Ordinance

The Malone, N. Y. village board amended its meat ordinance to allow meat to be shipped into the community provided it is processed by a licensed processor in a community with substantially the same meat ordinance as Malone.

# Sweeping Order Ends Most Meat Controls; Effect on Wages Told

The OPS decontrol action on meat and many other commodities (GOR 7, Revision 1, Amendment 19), revoked the following regulations:

CPR 23—Maximum prices which slaughterers may pay for live cattle.

CPR 24—Dollars-and-cents ceilings on wholesale beef.

CPR 25—Dollars-and-cents ceilings on beef sold at retail.

CPR 26—Dollars-and-cents ceilings on kosher beef sold at retail.

CPR 74—Dollars-and-cents ceilings on pork sold at wholesale. (This regulation was suspended November 24, 1952.)

CPR 101—Ceiling prices on veal sold at wholesale.

CPR 129—Dollars-and-cents ceiling prices on horsemeat sold at the wholesale level.

SR 34 to GCPR—Ceiling prices for manufacturers and distributors of fresh and semi-dry sausage made in whole or in part from beef.

SR 61 to GCPR—Ceiling prices for processed beef products.

SR 65 to GCPR—Ceiling prices for pork sold at retail.

SR 79 to GCPR Ceiling prices for veal, lamb and mutton sold at retail.

Distribution Regulation 1—Registration of slaughterers of livestock.

Distribution Regulation 2—Grading requirements for beef, veal, and calf. (Grading requirements as to lamb and mutton were suspended October 29, 1952.)

In addition, all price controls were revoked on commodities containing 25 per cent or more of meat by weight,

sold in the continental United States. Also, all items in the consumer soft goods, durable goods and food fields that have been previously suspended, will be decontrolled. Presumably, this includes the decontrol of hides, fats and oils.

In commenting on the President's Order suspending wage and salary controls, Charles C. Killingsworth, chairman of the Wage Stabilization Board, said that adjustments proposed in approximately 9,200 petitions pending before the agency can now be placed in effect. He stated the Executive Order did not constitute blanket approval of all pending cases, but stated that employers are free to make the changes in compensation proposed in the petitions.

When there are clauses in agreements saying they are dependent on WSB approval, the recent order validates them and they have the same legal standing as if they had been approved, the chairman said. This applies to all pending cases, including appeals from prior decisions of the board or its regional offices. Where the proposed adjustment is made retroactive, it can be placed into effect as of the proposed effective date, he said.

However, the action on wages and prices will not affect legal actions or enforcement proceedings previously started. It was also emphasized that although record-keeping requirements of the various regulations are revoked, records of past transactions under price controls must be preserved as required by the Defense Production Act.

## Armed Forces Urged to Step Up Beef Purchases

Members of a House agriculture subcommittee urged the Armed Forces to step up beef buying to help support sagging cattle prices. The proposal was presented at a conference at the Pentagon with Army Under Secretary Earl D. Johnson.

Representative Hill, subcommittee chairman, said Johnson promised to consider the possibility of doing some advance beef buying now to help stabilize cattle prices.

## Homemakers Urged to Buy Beef

The American National Cattlemen's Association is urging homemakers to "insure an adequate future supply of beef by taking full advantage of the bargains now appearing at the butchers." If the housewife ignores the beef bargains, a slumping cattle market will grow worse. This will tend to discourage the increased production of beef necessary to keep pace with a growing human population, the association said.



WITH EASTER not so far away, Packaging Materials Service, division of Milprint, Inc., Milwaukee, Wis., has introduced this brightly colored ham outer wrap. The attractively printed sheet is full-sized, 26x28 in., and made of 300 PT Cellophane.



## ODM Given Charge Over Most Controls but Food

President Eisenhower abolished the Defense Production Administration and transferred its functions to the Office of Defense Mobilization. The ODM director was instructed to take over as administrator of the Economic Stabilization Agency and to supervise the activities of the National Security Resources Board. Purpose of the change, it was announced, is to strengthen the central direction of the defense mobilization program and to simplify the organization of the independent civilian agencies concerned with this program. Authority over food controls, however, was not given the ODM.

Arthur S. Fleming, acting defense mobilizer as well as economic stabilizer, appointed Ross S. Shearer as assistant economic stabilizer with full executive powers in the stabilization field. Shearer is delegated with the functions of (1) planning and developing policies and measures which may be needed if a new emergency requires reimposing controls; (2) terminating price controls; (3) directing the rent control program, and (4) liquidating the stabilization agencies.

## Measure Would Strengthen Present Antitrust Bills

A bill to provide stiffer penalties for antitrust law violators was introduced into the Senate. It would strengthen the Clayton and Sherman acts by making the anti-merger provisions of the Clayton Act apply to mergers accomplished by the acquisition of physical assets or corporate stock of one company by another, and increasing the fine for each guilty count under the Sherman Act from \$5,000 to \$50,000. Another provision would prevent discounts by a seller in interstate commerce unless he makes them known to all his customers.

Meanwhile, the Senate judiciary committee approved a comprehensive study by the committee of the nation's antitrust laws and their administration and effect. The resolution is sponsored by Senator McCarran, who was chairman of the committee in the last Congress.

## AFL Asks Study of Farm, Retail Price Levels

The American Federation of Labor called this week for a "searching investigation" of the increasing disparity between prices received by farmers and retail food prices. The AFL said Congress should authorize the Federal Trade Commission and other appropriate agencies of the government to investigate. The Federation warned that unless checked, the decline "may assume the proportion of a farm recession, with far-reaching effects on our whole economy."



H. A. Lotka, Visking sales manager, and W. R. Hemrich, ad manager, check copy of new booklet.

## Visking Banks on Babes To Sell Sausage

THERE'S something irresistible about a baby, and the Visking Corp., Chicago, hopes that its new photographic sales force, a bevy of the most beautiful babies that ever faced a shutter, will prove irresistible to Americans in promoting sausage in 1953.

The diaper and bottle set, photographed by the famed Constance Bannister, will be the attention-getter of an April to November ad campaign that Visking will run in national magazines and through booklets aimed to reach literally millions of Americans. The babes will appear in their natural best, with appropriate captions below which translate their facial expressions into words. For example, one serious-faced toddler, with his lower lip thrust out defiantly, says, "Okay, sue me!"

While the campaign will be pointed primarily at the consumer, it is designed to permit the packer and retailer to tie in their promotional efforts with Visking.

Ads built around the Bannister babies will appear in the following magazines: *The Saturday Evening Post*; *Ladies' Home Journal*; *McCall's*; *Women's Day*; *Family Circle*, and *The American Weekly*. The combined reader impressions these ads will make is 122,264,000, based on circulation. This is an increase of 63 per cent over ad coverage in the Visking 1952 program.

Packers will be given the opportunity of distributing the booklets, "20 of My Favorite Baby Photos," under their own names. The collection is so outstanding that the photos, with their humorous captions, will get a warm response from even the most calloused individuals.

The back portion of the booklet contains eight sausage serving recipes for salami, Vienna sausage and Lebanon Bologna, besides recipes for the skinless frankfurter. Visking officials estimate distribution of the booklet will top the 4,000,000 mark. Supporting point-of-sale material will be offered the retailer.

This new and unique ad campaign was launched at a Visking sales meeting in Chicago recently which Miss Bannister attended.



Miss Bannister chats with H. R. Medici, vice president.

## State Slaughtering Plants

Wisconsin municipalities may authorize local taxes on slaughtering plants under terms of a bill introduced into the state legislature. The tax would amount to 10c each for cattle, 3c for hogs and 1½c for sheep and calves. The plants would then be exempt from personal property taxes on inventories of products, materials and products processed.

## Wholesale Grocers Meeting

The wholesale grocers' 1953 annual meeting and grocery distributors exposition will be held in Washington, D. C., Sunday, March 29, through Wednesday, April 1, with headquarters at the Shoreham hotel. The convention is sponsored by the United States Wholesale Grocers' Association. The meeting had been scheduled to be held in New Orleans in April.

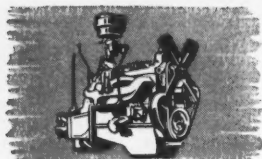
# NEW HORSEPOWER! NEW BRAKING POWER! NEW EARNING POWER!



Biggest truck values of the year! New, just-announced Dodge trucks with features like . . .

7 high-compression engines, with 100 to 171 horsepower, give you more ton-miles per hour, more deliveries per day! New styling inside and out, tough new floors in pick-up and panel bodies, new tighter-than-ever tailgates on pickups and expresses! A total of more than 50 brand-new features to boost truck earning power!

More, you get such famous Dodge extra values as lightweight aluminum-alloy pistons, rivetless Cyclebond brake linings on all hydraulic brakes, moistureproof ignition, shot-peened rear axle shafts! Get more truck for your money . . . see your neighborly Dodge dealer!



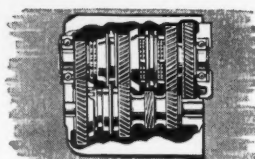
## **NEW!** **MORE POWERFUL ENGINES!**

7 high-horsepower engines! 3 brand-new, with increased displacement, greater cooling capacity, twin carburetion available on larger trucks!



## **NEW!** **BETTER BRAKING!**

Super-safe brakes stop smoothly, easily, with less pedal pressure! New increased stopping ability on 1- thru 2½-ton trucks!



## **NEW!** **NO GEAR- SHIFTING!**

Truck-o-matic transmission with glycol Fluid Drive available on ½- and ¾-ton models! Saves shifting, yet lets you rock out of snow, mud!



## **NEW!** **OVER 50 FEATURES!**

Reinforced cab construction, larger exhaust system, new 116" wheelbase ½-ton pick-up! Dodge-Tint glass, higher output heaters available!

There's one to fit your job . . . ½-ton through 4-ton. See your friendly Dodge dealer.

# DODGE "Job-Rated" TRUCKS

## RECENT PATENTS

The information below is furnished by patent law offices of  
**LANCASTER, ALLWINE & ROMMEL**

468 Bowen Building  
Washington 5, D. C.

The data listed below are only a brief review of recently issued pertinent patents obtained by various U. S. Patent Office registered attorneys for manufacturers and/or inventors.

Complete copies may be obtained direct from Lancaster, Allwine & Rommel by sending 50c for each copy desired. They will be pleased to give you free preliminary patent advice.

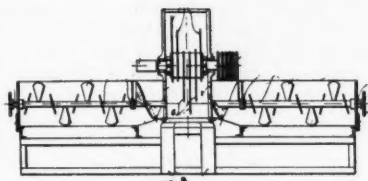
No. 2,617,146, **MEAT GUIDE FOR MEAT TENDERING MACHINES**, patented November 11, 1952 by Arthur E. Lindner and Arthur J. Burtcher, Toledo, Ohio, assignors to Toledo Scale Co., Toledo, a corporation of New Jersey.

In this machine, the tines of the meat guide are mechanically secured instead of being soldered, in the crossbar.

No. 2,617,451, **BLADE TENSIONING MEANS FOR MEAT CUTTING BAND SAWS**, patented November 11, 1952 by Walter A. Fink and James D. Brown, Toledo, Ohio, assignors to Toledo Scale Co., Toledo, a corporation of New Jersey.

The tensioning device is said to be easily accessible and does not require great manual exertion to effect the tensioning of the blade.

No. 2,617,460, **MEAT-CUTTING MACHINE**, patented November 11, 1952



by Adolfo Levit, Buenos Aires, Argentina.

The meat is moved to and fro through the cutting device so that the knives thereof will slice the meat.

No. 2,617,733, **MARGARINE PACK-AGE**, patented November 11, 1952 by Bernard T. Hensgen, Harvey, Ill., assignor to Swift & Company, Chicago, Ill., a corporation of Illinois.

The coloring material is disposed in a recess in the flexible package having communication with the major compartment of the package.

No. 2,619,143, **STEAK SKINNER**, patented November 25, 1952 by Ray T. Townsend, Des Moines, Iowa, assignor to Townsend Engineering Co., Des Moines, a corporation of Iowa.

There are provided a pressure shoe

for parting the skin from the steak and a roller having a skin-gripping surface to cooperate with the shoe to pull the skin past the leading edge of the shoe.

No. 2,617,734, **THAW INDICATOR**, patented November 11, 1952 by Charles C. Chapple, Wyndmoor, Pa.

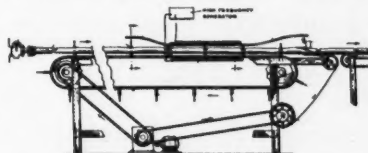
The thaw-indicating indicia upon the



package is printed in a water soluble substance upon a distortable hydrophilic substance.

No. 2,623,451, **SAUSAGE MANUFACTURING APPARATUS**, patented December 30, 1952 by James J. Prohaska, La Grange, Ill., assignor to Swift & Company, Chicago, Ill.

The fundamental aspect of this invention is concerned with the electric



(high frequency) cooking of a molded raw product to affect setting of the moving mass enclosed in an initially flat casing which is wrapped about the mass and crimped.

No. 2,622,513, **LIVER BRANDING**, patented December 23, 1952 by Cleo A. Rinehart and Raymond O. Mertens, Chicago, Ill., assignors to Swift & Company, Chicago, a corporation of Illinois.

The method comprises heating an indicia-bearing surface to a temperature within the range of from about 450° F. to about 600° F.; contacting the surface of an animal liver with the heated indicia; maintaining the contact of the indicia with the surface of the liver for a fraction of a second only; and during this contact of the indicia with the liver applying a pressure to the surface of the liver of from 3 to 6 pounds per square inch whereby the tunica serosa layer of the liver is seared to produce a legible brand without rupture of the layer.

No. 2,623,677, **HEATED PLUNGER STRUCTURE FOR MEAT FILLING MACHINES**, patented December 30, 1952 by Alfred Treff, Chicago, Ill., assignor to Continental Can Co., Inc., New York, N. Y., a corporation of New York.

The structure includes a can supporter, a form in which to receive a charge of meat to be filled into a supported can, device for directing meat

charges from this form into cans supported in alignment therewith, an electrical resistance heater attached to the plunger, the reciprocable carrier being hollow, and a current conductor connected to the heater and passing through the reciprocable carrier for attachment with a current source and free to flex with the movements of reciprocation of the carrier.

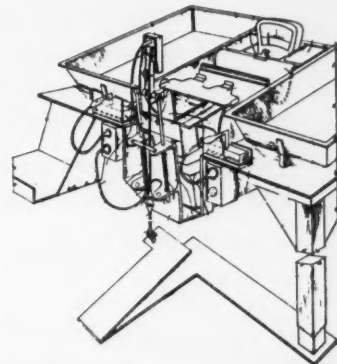
No. 2,623,826, **VACUUM PACKAGING OF MEAT**, patented December 30, 1952 by Stanford R. Grinstead, Whiting, Ill., assignor to Swift & Company, Chicago, a corporation of Illinois.

A process of packaging meat products is here disclosed comprising placing the product in a pliable, flexible container, subjecting the container and product in a high degree of vacuum, back-filling the bag to a lower, controlled degree of partial vacuum with an inert gas, and thereafter sealing the bag while it is subjected to the partial vacuum.

No. 2,625,876, **MEAT-SHAPING APPARATUS**, patented January 20, 1953 by Chester A. Hammerberg, Des Plaines, Ill., assignor to Armour and Company Chicago a corporation of Illinois.

This apparatus comprises a tubular mold provided with an apertured bottom and in its top with a laterally-extending flange a plate below the bottom of the mold, a pin carried by the plate and extending through the aperture of the bottom and through the mold, a plate within the mold and apertured to receive the pin, and a clamp member having latch engaging the flange for exerting pressure upon the contents of the mold and being apertured to receive the pin.

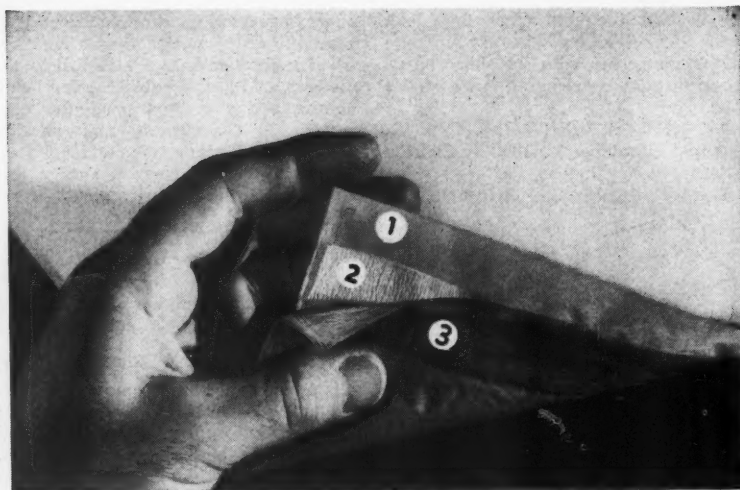
No. 2,524,991, **FRANKFURTER WRAPPING MACHINE**, patented January 13, 1953 by Thomas J. C. Chapman, Chicago, Harry G. Holtz, Oak Lawn, and Brandon S. Jenison, Chi-



cago, assignors to Swift & Company, Chicago, a corporation of Illinois.

This machine both weighs the frankfurters and then heat seals the wrapping. The action of the heat sealer also causes the extended ends of the wrapper to wipe over the end of the package.





Pat. Pending, P.P.P. Co., S.F.

## Paterson TRIP-L-WRAP gives you **THREE** wrappers in **ONE!**

*New, quick way to  
package HAM and BACON*

Here is a wrapping unit for smoked meats that saves time by speeding up packaging operations all down the line. With Paterson Trip-L-Wrap there is no collating, no fumbling with loose sheets. There's only one shipment to receive and check, one bundle to handle, and only one inventory to check and stock. Paterson Trip-L-Wrap is a complete unit bound together at one edge with adhesive. It consists of:

- 1** *Outside wrapper of high wet-strength, grease-resisting Patapar Vegetable Parchment printed with the packer's own design*
- 2** *Middle wrap of absorbent paper*
- 3** *Inner barrier of the new highly grease-resisting Patapar 27-21T*

The popular sizes of Patapar Trip-L-Wrap are 28" x 28", 32" x 28", and 24" x 36". Write for testing samples and prices.

Ask us about the types of Patapar for wrapping butter, sliced bacon, lard, sausage, tamales and many other uses in the meat industry.

**Paterson Parchment  
Paper Company**  
Bristol, Pennsylvania  
West Coast Plant:  
340 Bryant St., San Francisco 7, Cal.  
Sales Offices: 122 East 42nd Street,  
New York 17, N. Y. - 111 West  
Washington Street, Chicago 2, Ill.  
Headquarters for  
Vegetable Parchment Since 1885

**Patapar®**  
**Vegetable Parchment**  
HI-WET-STRENGTH • GREASE-RESISTING

## Change in U. S. Grading Stamp Now Official

The U. S. Department of Agriculture announced that, effective February 10, a new grade stamp will be used on all federally graded beef, veal, calf, lamb and mutton. The stamp is a shield enclosing the letters "USDA" and the grade name, and will continue to be applied in a ribbon form on meat carcasses. (See THE NATIONAL PROVISIONER of January 24, 1953, page 11).

The new stamp, protected by registration with the U. S. Patent Office, replaces the present ribbon like stamp which includes the grade name and at intervals the letters "USDA," but no shield. USDA grading officials point out that any unauthorized use of the new stamp is prohibited under law. Similar protection was not provided previously.

As in the past, the federal grade designation will appear on all wholesale cuts and most retail cuts of federally graded meats.

Since May 1951, the federal meat grading service has been extended in line with the requirements of the Office of Price Stabilization Distribution Regulation 2, under which meat was required to be federally graded. This regulation was suspended February 6 and grading is again on a voluntary basis.

## USDA Revises Regulation On Labeling of Oleo

Regulations governing manufacturing and labeling of oleomargarine have been amended by the Meat Inspection Division, USDA. They require that the product destined for retail sale must be packed in containers not exceeding 1 lb. and clearly labeled. A full statement of ingredients must also be displayed, arranged in the order of predominance. Collective terms such as "animal fat" and "vegetable fat" may not be used. The specific fat, oil or stearin must be shown. Wrapped quarter pound sticks must be labeled.

The revised regulations also give a complete list of optional ingredients for the product. They specify that the finished product contain not less than 80 per cent fat.

It was explained that the primary purpose of the amendments is to place the definition and standard of identity for oleomargarine or margarine containing animal fats in line with the amended definition and standard of identity promulgated for these products by the Food and Drug Administration.

## State Oleo Bills

Identical bills to repeal an old state law prohibiting the use of margarine in public institutions were introduced in both branches of the Michigan legislature.



## Secretary Benson Tells His Views On Price Supports

**I**N HIS first news conference after taking office, Secretary of Agriculture Benson assured farmers that price support laws "will be carried out faithfully in every respect."

Though he did not state specifically what level of supports he favors, he said the goal of the USDA is to assure farmers 100 per cent of parity in the market place. He said long-term programs would be formulated which "more fully and effectively accomplish our overall objectives."

"The guarding of farm levels of living requires a program of storage and price supports to help assure stability of income. These supports should be designed not only to serve the welfare of farmers, but also—in the widest national interest—to prevent disaster to the farm-producing plant and the national food supply," Benson stated.

"Price supports should provide insurance against disaster to the farm-producing plant and help to stabilize national food supplies. But price supports which tend to prevent production shifts toward a balanced supply in terms of demand and which encourage uneconomic production and result in continuing heavy surplus and subsidies should be avoided. Our efforts should be to reorient our present national policies and programs so that they will contribute to the development of a prosperous and productive agriculture within our free enterprise system."

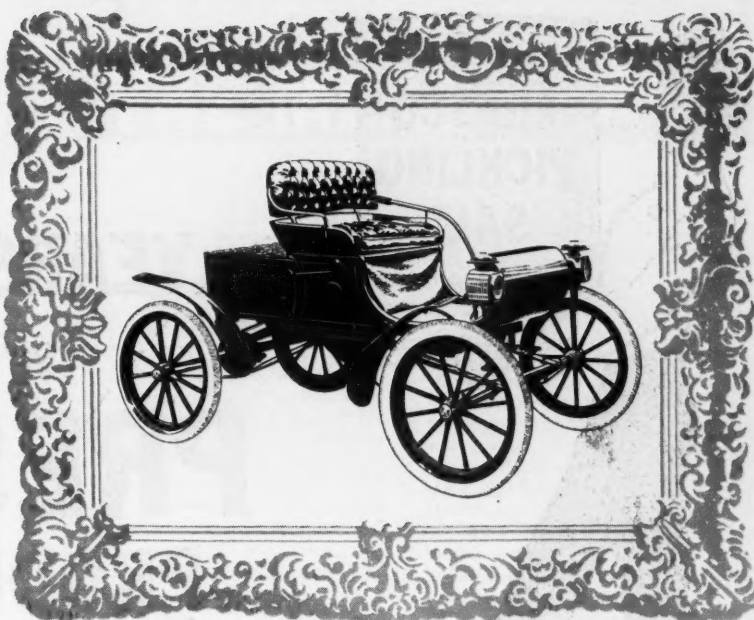
The Secretary disclosed that he is studying the question of cattle and meat imports and their possible effect on the domestic price level. He explained that he will emphasize the further development of both domestic and foreign markets for farm products.

He also said "it seems important that a very thorough study, analysis and evaluation should be made of every public agricultural program now in operation to ascertain if it is actually needed and, if needed, whether it can be reduced, combined, decentralized, coordinated or otherwise improved in the interest of agricultural and national welfare."

### State Garbage Resolution

Animal disease authorities who have studied the recent outbreak in this country of vesicular exanthema are convinced that the feeding of uncooked garbage to swine is one means of spreading the disease. Nebraska has taken positive action to help solve this problem.

The legislature adopted a resolution urging the United States Congress to enact legislation forbidding the shipment of raw garbage across state lines for feeding purposes and forbidding the shipment of swine across state lines if fed on raw garbage.



*Darned near perfect...*

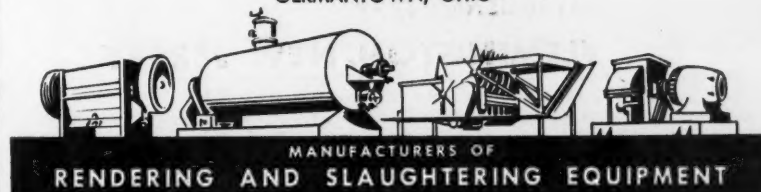
*in* **1902**

This "Merry Oldsmobile" 1902 model was darned near perfect for its era. It was easy to drive, easy to start (it cranked from the front seat) and the 4½ HP single cylinder motor took it where you wanted to go and (most of the time) brought you back.\*

Half-a-century ago, however, isn't today, and ideas of perfection have changed drastically. Because machines in your plant were darned near perfect for you twenty or thirty years ago is no indication that they can do the same job for you today. Dupps engineers are constantly adding improvements and refinements to Dupps Rendering and Slaughtering equipment that will save you money in your plant operation. Consult us today, let us show you how you can add substantially to your profits with modern Dupps equipment.

*\* This 1902 Oldsmobile is the second in a series. If you'd like a complete set suitable for framing, just drop us a line.*

THE **DUPPS** COMPANY  
GERMANTOWN, OHIO

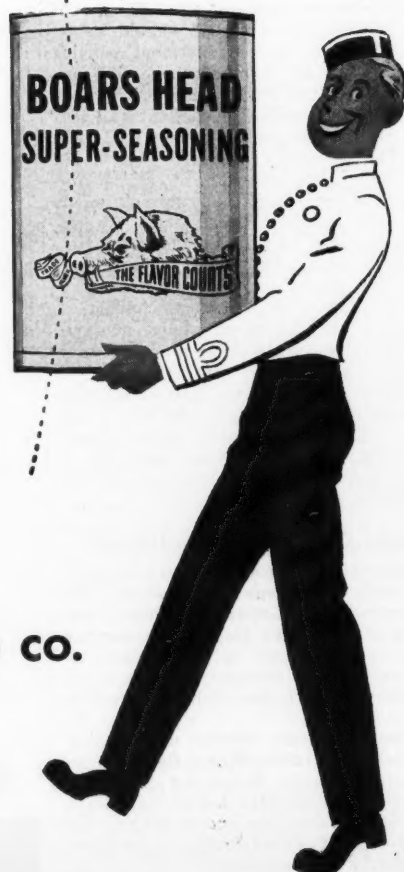




# 76 YEARS SERVICE WITH PRESCO PRODUCTS

During three-quarters of a century, The Preservaline Manufacturing Company has faithfully served the country's meat industry. Our top quality products provide the finest in flavorful seasonings and dependable cures.

This long tradition of service and adherence to the highest quality standards are reflected in the wide acceptance of Presco Products by our distinguished list of satisfied customers.



**PRESERVLINE MANUFACTURING CO.**  
ESTABLISHED 1877  
**FLEMINGTON, NEW JERSEY**

### C. H. Wallace Elected President of Cleveland Firm

Charles H. Wallace, formerly vice president and general manager, this week was elected president of Cleveland Provision Co. He succeeds Chester G. Newcomb, who was elected chairman of the board. Wallace is also president of the Portage Frosted Foods Co., Ravenna, a concern operating locker plants in northern Ohio. He is not active in the management of that company, however.

Nelson O. Newcomb was elected senior vice president and treasurer. Chester G. Newcomb, jr., was elected a vice president, while Ned Newcomb, sales manager, was elected to the office of secretary. The last two are sons of the chairman and represent the fourth generation of the Newcomb family to be active in the firm.

### Alex Mayfield, Transportation Manager of Swift, Retires

George F. Tally was named manager of Swift & Company's general transportation department succeeding W. A. Mayfield, who is retiring. Vice President R. W. Regensburger announced. Both men are widely known in the transportation field. Tally has been with Swift 36 years, all with the transportation department.

Mayfield, whose first job was messenger with the Louisville & Nashville railroad as a boy of 15, is a veteran of 50 years in transportation, 33 with Swift. He headed a division in the general freight office of the Southern railroad in Atlanta until World War I. In 1918 Mayfield was called by the U. S. government to serve in the traffic division of the U. S. Railroad administration.

When the nation's railroads returned to private ownership in 1920 he returned to the Southern before joining Swift in Atlanta. In December of that year he was transferred to the Transportation department, Chicago. From 1922 to 1926 he headed the rate division and from 1926 to 1934 he was assistant head of the department. In 1934 he was appointed manager of the department.

### Chicago Wholesalers' Election

Irving Tenenblat of Monarch Provision Co. was elected president of the Chicago Meat Packers and Wholesalers Association. He succeeds John Marhoefer, Marhoefer Packing Co. LeRoy Harte, P. J. Harte & Sons, and Louis Zambreno, Fulton Market Provision Co., were elected vice presidents.

### PERSONALITIES and Events OF THE WEEK

►The firm name of Kabelowsky Rendering Co. was changed on February 1 to the Sheboygan Hide & Tallow Co. The ownership and management of the company remain the same, with George M. Johnson as general manager. The company is in Sheboygan, Wis.

►Martin Achterhof has been appointed manager of Armour and Company's fresh meat distribution department, succeeding Lisle E. Poirier who retired January 31, after 40 years service. Achterhof, who started with Armour in 1929 as a messenger in Chicago, had been Poirier's assistant. He also worked as a clerk, beef grader and shipper. Poirier began at Armour in St. Joseph as an order writer. He also worked in New York and Kansas City before coming to Chicago in 1928.

►Abner Michaud, president, A. Michaud Co., Philadelphia, announced that Draude & Donnelly, Inc., joined the Michaud organization on February 2. The 30-year old firm will operate under the name of the Draude &

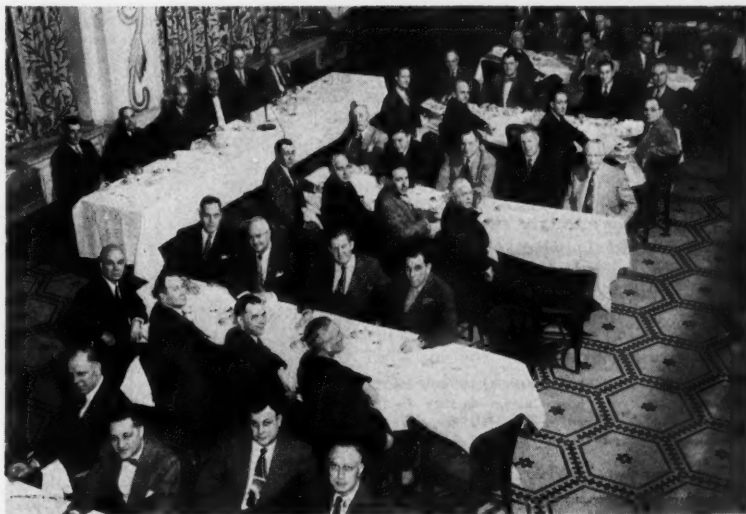
Donnelly Division of A. Michaud Co. The Michaud firm was organized in 1938.

►Remodeling of the former Shaw Packing Co., Tyler, Tex., was completed recently. The name has been changed to the Rose City Packing Co. F. A. Twedell is general manager of the Houston (Tex.) Packing Co., which recently bought the Tyler plant.

►Mrs. Opal Fleming, secretary-treasurer of the Reliable Packing Co., Chicago, died this week following a heart attack she suffered in the office. She was 45 years of age. She is survived by a son and a daughter and a half-brother, John Thompson, president, Reliable Packing Co.

►George G. Munce, 65, for many years with Kingan & Co., died recently in his home in Orangeburg, S. C. He had completed 38 years with Kingan when he retired in July 1952. He held several positions in Indianapolis, including manager of branch house division and consultant of plant operational problems. In 1950 he was made manager of the Orangeburg plant.

►George Hastings Swift, jr., was featured in a full-page story in the Chicago Herald-American. Swift, assistant vice president, is chief aid to Paul C. Smith, vice president in charge



LIEBMANN PACKING CO., Green Bay, Wis., held open house recently for packers to view the company's Can Pak rail beef dressing operation, the first installed in America. Hundreds of packers accepted the invitation of L. Ed Liebmann, president, to come and see for themselves. In the evening Globe Co., Chicago, manufacturer of Can Pak equipment in the U. S. was host at a cocktail and dinner party. Globe officials present were R. L. Gambill, executive vice president; L. J. McQueen, sales manager, and E. A. Kopp, chief engineer.





## **FULL FLAVOR** in **EVERY LOAF** with **CUSTOM INGREDIENTS**

No doubt about it . . . loaf products are big sellers in today's competitive market. But to get customers and then hold them, your loaves must be outstanding.

With Custom ingredients, you can turn out Ham, Pepper, Bar-B-Q, and other loaves that are clearly superior in both taste and appearance. Compare Custom-made loaves with any others. All the important differences are obvious. Each Custom loaf has more of those valuable meat juices that mean fresh, appetizing appeal . . . new, smoother texture . . . easier slicing . . . firmness that holds slices together.

It doesn't pay to take chances with inferior ingredients. Give your customers the rich, fullbodied flavor and quality they want. Use time-proved Custom products and watch your sales curve rise.

Your Custom Field Representative will be glad to demonstrate how Custom Quality Ingredients can do a real selling job for you. Contact him today.

**Custom**  
**Food Products, Inc.**  
701 709 N. WESTERN AVE., CHICAGO 12, ILL.

of beef, lamb and veal operations.

►Purdy Steak Co. plans to build a new plant at 2738 E. Layton ave., Cudahy, Wis. The firm, which was started in 1937, has plants at Rockford, Ill.; Waterloo, Ia., and Chicago. It operates a wholesale and retail business in fresh and frozen meats, specializing in steaks. Daily production exceeds 36,000 steaks.

►G. M. Wood, general line salesman for Armour and Company at Gardiner, Me., has been appointed manager of the Armour branch at Biddeford. He succeeds J. M. Spaulding, who has been transferred to other duties with the company. Wood began with Armour in 1941 at Bangor.

►Lugbill Brothers, Inc., Archbold, O., will open a meat packing plant this spring in Bowling Green in a building formerly used by the Bowling Green Provision Co. The firm will spend about \$100,000 in renovating the building. Sausage manufacturing will be centered at Bowling Green while the Archbold unit will be used mainly for slaughtering. Ben P. Moulton will manage the latter.

►Repeating the victory won last year in the intercollegiate meat judging contest at the Southwestern Exposition and Fat Stock Show, Fort Worth, Tex., an Oklahoma A. & M. college team captured top honors at this year's event. This contest is sponsored annually by the National Live Stock and Meat Board.

►Arthur E. Dennis, counsel for more than 20 food associations, was honored at a banquet given in honor of his fiftieth birthday and twenty-fifth wedding anniversary on February 8 at the Broadwood hotel, Philadelphia.

Dennis is counsel for the National Meat Industry Council, National Council of Meat and Provision Distributors, Pennsylvania Malt Beverage Association, Eastern Slaughterers Association and Associated Kosher Butchers of Philadelphia. In addition, he is counsel for such national organizations as the Wholesale Meat and Provision Dealers Association, Wholesale Meat and Provision Suppliers Association, Association Butchers, Jewish Style Processors, Philadelphia Pickle Packers Association, Frozen Meat Specialties Association and others.

►Armour and Company is atom bomb-proofing its vital records. The project is the result of a study made by a seven-man record security committee appointed in 1950 by John Schmidt, vice president, comptroller and secretary. The committee arrived at two plans of protection—one for the general office and another for Armour units in other areas. Certain essential records will be microfilmed and the films sent to a vault in a nonvulnerable place outside Chicago. Other essential records which do not lend themselves to microfilming are kept in a new general office vault designed by the company's engineering department, in collaboration with Holabird, Root & Burgee, architects. The vault was constructed to withstand an atomic attack.

►Edgar Beargeon, advertising executive of the Albany Division, Tobin Packing Co., Albany, N. Y., and director of sports, was one of the speakers at the annual Hot Stove League Session of the Albany Lodge of Elks and the Albany Eastern League Club.



THE AMERICAN MEAT INSTITUTE DINNER meeting at the Statler in Los Angeles, January 21, was well attended. Reading left to right, Left Front Table: John Falvo and Martin Rodencal, Kingan; W. P. Wooldridge, Swift; F. M. Burton, Rath; E. A. Gunther, Wilson; G. M. LaFallette, Armour, and G. M. Jackson, Wilson. Right Front Table: B. A. Childs, Oscar Mayer; T. J. Hickey, formerly of Armour, now retired; J. C. Hickey, The Griffith Laboratories; W. W. Hoffer, Rudy Chambre and E. J. Benson, Hormel, and C. A. Thomas, AML. Left Center: T. J. Hickey, Cudahy; L. Hageman, Luer; E. H. Cramsie, Swift; A. T. Luer, Luer; H. F. Clew, Oscar Mayer, and Otto Eberle, Smith. Right Center: E. W. Stephens, AML; Wesley Hardenbergh, president, AML; B. F. Jones, Wilson; J. M. Borge, Armour; and H. H. Bridgford, Glenn Donovan and Frank Rogers, Bridgford Packing Co. Left Rear: D. A. Kookon, Swift; H. M. Smith and D. J. Courtney, Morrell; W. J. Bagley, jr., Krey, and Tom Costello, Oscar Mayer. Right Rear: Ludwig Soderlund, G. E. Smith, Anton Rieder, A. C. Grundman, T. L. Barrett and R. A. Yorston, Coast Packing Co.



# **BE SURE!**



**USE CUDAHY BEEF CASINGS...THEY'RE DOUBLE TESTED!**



**TESTED FIRST FOR STRENGTH...**



**TESTED AGAIN FOR UNIFORM SIZE**

## **Here's how Cudahy Selected Beef Casings boost your profits...**

**LOWER STUFFING COSTS...**less casing-breaking means a minimum of work stoppages, inspection costs and rejects. To withstand stuffing pressures without breaking, guaranteed-strong Cudahy Beef Casings are rigidly tested for strength.

**THAT PLUMP, APPETIZING APPEARANCE** is highly important in boosting your sales. Always uniform in size, Cudahy Beef Casings assure smooth, well-filled sausages of uniform weight, stuffed neither too much nor too little. Add to this the evenly-smoked flavor and sealed-in juiciness of sausage made with *natural* casings and you have the best reasons in the world for switching to *Cudahy* Beef Casings.

**TALK TO YOUR CUDAHY CASING EXPERT...**he'll gladly demonstrate the difference. And remember, there are 79 different kinds of beef, pork and sheep casings available...and many Cudahy branches to serve you. So write, wire or phone *today*.

**THE CUDAHY PACKING CO., OMAHA, NEBR.**

Producers and Distributors of Beef and Pork Casings  
Producers and Importers of Sheep Casings



## B. SCHWARTZ & CO.

and their complete sales organization will be located at the Congress Hotel, Chicago, during the National Canners Convention Feb. 21 to 25th.

We'll be happy to discuss any of your boneless beef problems.

We have the resources and steady experience necessary

to do a first rate job. We've successfully served the meat canning trade across the country for many years. Please drop in.

Consult Hotel Congress information desk for location of our suite.

## B. SCHWARTZ & CO.

Sellers of Boned Beef in Every Form

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## Hormel Announces Several Promotions in Personnel

Geo. A. Hormel & Co. has elected a new vice president and announced several appointments.

A. E. Larkin, jr., was named a vice president with a general responsibility rather than a department assignment. He was the manager, under C. A. Nockleby, vice president of the packing division. Larkin joined Hormel in 1946 in the sales department. He is a graduate of Dartmouth college. During the war he rose to lieutenant-commander.

J. F. Unicum, for many years west coast manager for Hormel, was assigned to manage and develop Hormel operations in Hawaii. L. C. Petty,



A. E. LARKIN



L. C. PETTY



J. F. UNICUME

general sales manager of the packing division since 1947, was named to replace Unicum at San Francisco. A. R. Schulze was made general sales manager. His former post as manager of the branch department was assigned to Bruce Corey, who was in charge of packaging and self serve production.

Petty began with Hormel in 1926



BRUCE COREY



A. R. SCHULZE

at Dallas. In 1946 he was appointed assistant manager of the Dallas branch. In early 1947 he became manufacturing superintendent at the Austin plant and late that year, general sales manager of the division. Schulze began with Hormel in 1935.

## How to remove stains and corrosion without scouring

**GREEN STAINS** on sausage sticks, salt corrosion on ham molds, lime scale on tripe scalders — all come off in a jiffy when you soak-clean with Oakite Compound No. 84-M.

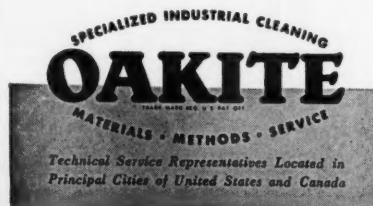
Oakite Compound No. 84-M contains no harsh abrasives — does not pit or etch equipment. Requires little or no brushing. Saves time, too — one packer reports he saves 40 hours a week on equipment cleaning.

You get longer equipment life — less downtime, more production. You keep your equipment off the scrap heap.

## Use Oakite Compound No. 84-M to recondition

- trolleys
- braisers
- aluminum meat loaf pans
- curing vats
- sausage racks
- ham molds
- tripe scalders

Try it yourself. Just ask your Oakite Technical Service Representative, or write Oakite Products, Inc., 20A Rector St., New York 6, N. Y.



## May Propose Another Bill On Chemical Food Additives

Bills to govern new chemical additives to food, cosmetics and insecticides are being prepared by Representative A. L. Miller. They are similar to bills already introduced by Representative James Delaney in that they propose proof of safety of new chemical additives before the Food and Drug Administration. They may, in addition, set up an advisory board for court review consisting of representatives from the American Medical Association, the American Institute of Nutrition, the U. S. Public Health Service and similar groups.

However, following an informal hearing with representatives from the baking, milling and chemical industries and FDA officials, Miller intimated he may drop his idea of including an advisory board in his proposed legislation. FDA officials said its agency would get qualified opinion from experts before making any rulings, and industry representatives thought the idea of a board impractical. This was also the opinion of the Delaney committee in its final report on additives last session.

Without the board, the bills would be very similar to those of Representative Delaney.

## Felin Saturates Radio, TV

"Saturation coverage" on radio and TV is provided by John J. Felin & Co., Philadelphia, to promote its Gold Medal bacon and other pork product. Besides participating in the woman's show "Fun and Fortune" two days a week on WCAU-TV, its products are advertised on the Mary Jones radio show on WFIL three days a week and the television shows on Fridays. Daily on the Kate Smith television show, Felin's spot announcements are screened, and once each morning its spots are scheduled on the third of Philadelphia's TV stations, WPTZ.

## Decontrol Bogs Down

Mobilization officials called in James Brownlee, former OPA official who helped organize OPS, to discuss the OPS plans for orderly decontrol of prices. No announcements were made following the meeting.

## State Meat Inspection

Creation of a state meat inspection department, which would inspect meat not in interstate commerce, is proposed by a bill introduced in the Oregon legislature.

## Warn Packers on Waste Dumping

Slaughterhouses in Yakima Wash., have been directed to stop dumping waste in the Yakima river, the state director of pollution control announced this week.



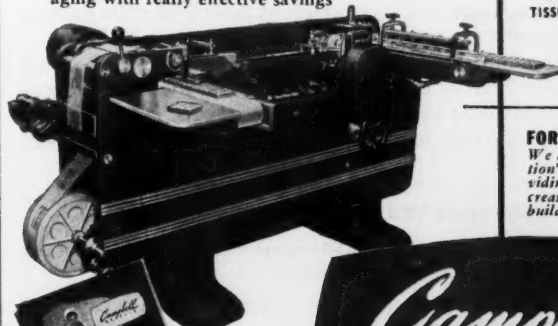
**One**  
operator does  
the work of  
**FIVE...**

**WHEN YOU PACKAGE WITH**  
*THE Campbell WRAPPER!*

*Wraps—*

Now — you can cut labor costs to the bone and still greatly increase packaging production. This machine wraps at average speeds of 180 units per minute (some products — 300) *Automatically!* — permitting one person, in many cases, to tend and operate several machines simultaneously. You save on materials, too, as boards, stiffeners and trays need only be used *as desired*. Exclusive "Float" wrapping is the answer. Packages are neat and square cornered with pre-printed wrappers of any modern packaging material, perfectly positioned. Various types of automatic feeds, sealing and delivery may be employed. Product shape or type — brittle, soft, fragile or solid — present no problem, nor do number of products per single unit. Send us your product. We'll be glad to tell you how we can improve and speed-up its packaging with really effective savings

PHARMACEUTICALS • CIGARS  
BANDAGES • BAR SOAPS  
CANDLES • CAMERA FILM  
CAKES • COOKIES • DONUTS  
ROLLS • CRACKERS • CHEESE  
CANDIES — BARS • BRUSHES  
CONFECTIONS • STICK CANDY  
LEMONS — ORANGES  
ICE CREAM BARS • PLASTICS  
FROZEN FOODS • SILVERWARE  
FISH • MEATS • BACON  
CHOPS • STEAKS • FRANKS  
EYE DROPPERS • WALL TILE  
BALL BEARINGS • HOSIERY  
MACHINE PARTS • NOVELTIES  
TIRE PATCHES • TOYS  
CAMPOR ICE • TOILET ROLLS  
WOODEN SPOONS  
TISSUE HANKIES • THUMB TACKS  
AND 101 VARIED  
MISCELLANEOUS  
PRODUCTS



### FOR THE ARMED FORCES

We are contributing to the nation's defense program by providing a large part of our increased production facilities for building precision armaments.

*Campbell*  
**WRAPPER**

New York  
55 West  
42nd St.

Write for  
illustrated  
brochure.

Manufacturers of Aniline and Groove Presses, Folders, Interfolders, Laminators, Waxers, Embossers, Slitters, Sheeters, Roll Winders, Packaging Machines, Crepe and Tissue Converting Units.

# Are your packages designed with a view to self service?



As the trend to self-service meat departments continues, alert packers are re-examining their packages . . . making sure their products get the visibility that sells them on sight. Surveys show that today 7 out of 10 buying decisions are made *after* the shopper enters the store. To cash in

on these purchases, packers are using Du Pont Cellophane to show meat products at their best while protecting their quality.

Get in touch with your Du Pont representative or your converter of Du Pont Cellophane. They'll be glad to work with you in developing self-

selling packages for your meat products. E. I. du Pont de Nemours & Co. (Inc.), Film Department, Wilmington 98, Delaware.

## Only Du Pont gives you all these packaging aids:

1. **WIDE VARIETY OF PACKAGING FILMS** scientifically tailored to meet the needs of varied products and packages.
2. **TECHNICAL** assistance to help you plan the most practical and efficient construction of your package.
3. **MERCHANDISING** help through continuing nationwide surveys of buying habits, to keep your package up to date.
4. **NATIONAL ADVERTISING** to continually strengthen consumer preference for your packaged products.

## DU PONT PACKAGING FILMS

CELLOPHANE  
POLYETHYLENE • ACETATE



Better Things for Better Living  
... through Chemistry



TABLE 1—ANTE MORTEM AND POST MORTEM INSPECTIONS OF ANIMALS, FISCAL YEAR 1952

|                     | Kind of animal | Ante mortem inspection |                        |                        |            | Post mortem inspection |                        |            |  |
|---------------------|----------------|------------------------|------------------------|------------------------|------------|------------------------|------------------------|------------|--|
|                     |                | Passed                 | Suspected <sup>1</sup> | Condemned <sup>2</sup> | Total      | Passed                 | Condemned <sup>2</sup> | Total      |  |
| Cattle              |                | 12,041,137             | 85,567                 | 2,549                  | 12,130,253 | 12,071,296             | 64,914                 | 12,136,210 |  |
| Calves              |                | 4,505,681              | 6,581                  | 444                    | 4,512,706  | 4,786,090              | 26,116                 | 4,812,146  |  |
| Sheep               |                | 11,198,991             | 6,279                  | 867                    | 11,206,137 | 11,136,184             | 68,965                 | 11,205,149 |  |
| Goats               |                | 29,906                 | 4                      | 3                      | 29,913     | 29,779                 | 131                    | 29,910     |  |
| Swine               |                | 63,839,298             | 126,798                | 3,596                  | 63,969,687 | 63,823,263             | 142,159                | 63,965,422 |  |
| Horses <sup>3</sup> |                | 350,884                | 39                     | 9                      | 350,932    | 349,183                | 1,735                  | 350,918    |  |
| Total               |                | 92,265,897             | 235,263                | * 7,468                | 92,508,628 | 92,195,735             | 304,029                | 92,499,755 |  |

<sup>1</sup>"Suspected" is used to designate animals suspected of being affected with diseases or conditions that may cause condemnation in whole or part on special post mortem inspection.

<sup>2</sup>For causes and additional condemnations, see tables 2 to 4, inclusive.

<sup>3</sup>Horses are slaughtered and their meat handled and prepared in establishments separate and apart from those in which cattle, calves, sheep, goats, and swine are slaughtered and their meat handled and prepared.

\*Includes 1,215 previously suspected animals that died in pens.

AS THE Federal Meat Inspection Division of the Bureau of Animal Industry heads into its forty-seventh year, it finds itself in a continually expanding arena of activity. Its projects to date have ranged from meat inspection to control and eradication of livestock diseases, with a host of other preoccupations in between. Beginning in 1906, with inspection maintained in 163 establishments in 58 cities, the BAI at the close of 1952 carried on inspection at 1,012 plants located in 401 cities and towns. At the end of the fiscal year, 467 slaughtering plants and 498 establishments engaged in meat processing were operating under federal inspection.

More than 80 per cent of all cattle,

## Livestock Health Important Activity of BAI Last Year

calves, sheep, and swine slaughtered commercially during 1951 were slaughtered under the supervision of the Federal Meat Inspection Service. This percentage does not include farm-slaughtered animals, which are estimated to be 9.1 per cent of the total slaughter.

The seven laboratories maintained by the service examined 29,049 samples of meat and meat food products and ingredients and substances used in their preparation. Of this number, 2,288 samples were rejected because of adulteration, unfitness for food, or other deviations from meat inspection requirements.

Approval was given to 21,580 new labels and sketches for proposed labels at inspected establishments and for the use of 768 labels for meat and meat food products intended for importation. Because they did not comply with labeling requirements, approval was withheld from 2,342 labels and sketches.

The Federal Meat Inspection Service,

in its efforts of cooperation with private interests to help increase meat food production and processing, brought in its specialized skills where needed. Drawings and specifications were reviewed for 792 projects for new or remodeled structures to determine whether the construction and facilities complied with the requirements for slaughtering and meat processing establishments operating under federal meat inspection. Because they did not meet the requirements, 169 projects were not approved. The approved projects represent approximately \$30,000,000 worth of construction.

The meat inspection act and regulations provide for the issuance of certificates of exemption from federal meat inspection. The holder of such a certificate—who must be a retail butcher or a retail dealer to be eligible—may ship or transport interstate to his customers meat and meat food products not bearing the mark of federal meat

TABLE 2—MEAT AND MEAT PRODUCTS PREPARED AND PROCESSED UNDER SUPERVISION, FISCAL YEAR 1952<sup>1</sup>

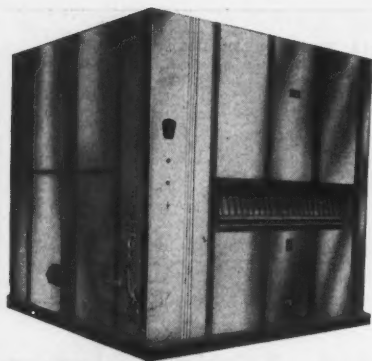
| Product   | Quantity Pounds |
|---|-----------------|
| Placed in cure:   |                 |
| Beef  | 111,782,159     |
| Pork  | 3,691,167,274   |
| Other   | 1,651,813       |
| Smoked and/or dried:                                      |                 |
| Beef  | 59,039,444      |
| Pork  | 2,478,528,992   |
| Cooked meat:  |                 |
| Beef  | 59,584,879      |
| Pork  | 426,662,363     |
| Other   | 2,533,295       |
| Sausage:  |                 |
| Fresh finished  | 219,410,677     |
| To be dried or semi-dried                                 | 113,810,026     |
| Frankfurters, wieners                                     | 508,459,941     |
| Other   | 563,155,848     |
| Loaf, headcheese, chill con carne, jellied products, etc. | 192,054,839     |
| Steaks, chops, roasts                                     | 938,067,090     |
| Bouillon cube extract                                     | 3,330,752       |
| Bacon, sliced   | 801,985,640     |
| Sliced, other   | 35,914,675      |
| Hamburger   | 136,713,288     |
| Miscellaneous meat product                                | 40,233,744      |
| Lard:   |                 |
| Rendered  | 2,201,896,997   |
| Refined   | 1,582,503,639   |
| Oleo stock  | 89,383,330      |
| Edible tallow   | 67,574,815      |
| Rendered pork fat:  |                 |
| Rendered  | 110,938,640     |
| Refined   | 59,776,070      |
| Compound containing animal fat                            | 283,739,747     |
| Oleomargarine containing animal fat                       | 20,250,351      |
| Canned products   | 1,812,966,224   |
| Horse meat products:                                      |                 |
| Cured   | 5,573,313       |
| Chopped   | 45,273,161      |
| Edible oil  | 4,192,173       |
| Canned horse meat   | 14,579,291      |
| Total   | 16,682,367,940  |

<sup>1</sup>The following quantities of meat and meat food products were condemned on reinspection and destroyed for food purposes on account of having become sour, tainted, rancid, unclean, or otherwise unfit for human food: beef, 3,374,072 lbs.; pork, 10,140,820 lbs.; mutton, 330,594 lbs.; veal, 161,547 lbs.; goat meat, 1,261 lbs.; horse meat, 78,003 lbs.; total, 14,086,297 lbs.

TABLE 3—MEAT AND MEAT FOOD PRODUCTS CANNED UNDER FEDERAL INSPECTION, FISCAL YEAR 1952

| Product   | Quantity Pounds | In containers holding 3 lbs. or over | In containers holding under 3 lbs. |
|---|-----------------|--------------------------------------|------------------------------------|
| Luncheon meat   | 336,318,607     | 210,206,311                          | 126,110,296                        |
| Canned ham (whole or fractional)  | 187,162,022     | 179,577,040                          | 7,584,982                          |
| Corned beef hash  | 65,345,115      | 3,897,860                            | 61,947,255                         |
| Chili con carne   | 99,048,866      | 8,848,905                            | 90,199,961                         |
| Viennas   | 41,790,315      | 1,244,731                            | 40,545,584                         |
| Frankfurters or wieners in brine or sauce                                     | 11,202,410      | 863,412                              | 10,338,998                         |
| Deviled ham   | 7,901,521       | 167,918                              | 7,733,603                          |
| Other potted and deviled meat food products                                   | 37,103,708      | 63,219                               | 37,040,489                         |
| Tamales   | 28,568,966      | 1,456,375                            | 27,112,591                         |
| Sliced dried beef   | 5,266,802       | 458,385                              | 4,808,417                          |
| Liver product   | 2,163,629       | 1,103                                | 2,162,526                          |
| Meat stew (all types)   | 67,273,231      | 655,064                              | 66,618,147                         |
| Spaghetti meat products (all types)   | 54,763,513      | 1,487,401                            | 53,276,412                         |
| Tongue (not pickled)  | 3,648,216       | 625,282                              | 3,022,934                          |
| Vinegar pickled products  | 35,450,068      | 13,329,327                           | 22,120,741                         |
| Bulk sausage  | 11,468,720      | 33,682                               | 11,435,038                         |
| Hamburger, roasted or corned beef, meat and gravy                             | 19,608,028      | 847,749                              | 18,960,279                         |
| Soups   | 471,404,494     | 17,424,476                           | 453,980,018                        |
| Sausage in oil  | 7,437,018       | 2,530,947                            | 4,906,071                          |
| Tripe   | 7,628,404       | 82,233                               | 7,546,171                          |
| Brains  | 4,147,172       | 30,112                               | 4,117,060                          |
| Bacon   | 3,070,101       | 356,338                              | 2,713,768                          |
| All other products containing 20 per cent or more meat and/or meat byproducts | 69,146,626      | 4,386,238                            | 64,760,388                         |
| Less than 20 per cent   | 121,585,157     | 1,625,252                            | 119,959,905                        |
| Canned horse meat   | 14,579,291      | .....                                | 14,579,291                         |
| Total   | 1,713,280,300   | 449,201,375                          | 1,264,078,925                      |

<sup>1</sup>Does not include products prepared for Department of Defense.



Perfect Loaves  
**FASTER!**  
with  
**ADVANCE  
MEAT OVENS**

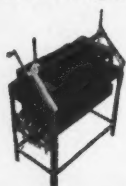
**CHECK THESE SPECIAL FEATURES**

- All-steel and Aluminum Construction
- Thermostatic Heat Control
- Safety Burners
- Rustproof, Acid-proof Interiors
- Stabilized Shelves
- Simplified, Easy Cleaning
- Reduced Operating Costs
- Reduced loaf shrinkage

**ADVANCE**

**... no more cracked or burned loaves!**

Specify Advance Ovens and watch your loaf business profits grow. Efficient automatic controls, safety burners, and thermostatic heat controls assure superior products of finer appearance and flavor. Ruggedly constructed and oven-gineered for years of trouble-free service. Available in a variety of models and capacities in porcelain, aluminum, or stainless steel exteriors. Install Advance and get the best. Write today for details.



**ADVANCE DIP TANKS . . .**

gives loaves that rich, tasty, sales-producing crust. Economical, simple to use, easy to clean. Automatic heat control prevents smoking of shortening. Capacity, 9 to 12 loaves per dip. May also be used for paraffin and gelatin dips, browning hams and other products.

Write for details.

**OVEN COMPANY** 710 So. 10th Street, St. Louis 3, Missouri

Fort Engineering & Sales, Ltd., 1971 Tansley, Montreal, Canada

The **Colson** Lift-Jack System

|                      |                        |                       |                       |
|----------------------|------------------------|-----------------------|-----------------------|
| ① Saves Useful Space | ② Lightens Heavy Loads | ③ Cuts Handling Costs | ④ Saves Valuable Time |
|----------------------|------------------------|-----------------------|-----------------------|

Through production, in and out of storage, on and off freight cars, the COLSON Lift-Jack System saves you man-hours, money and valuable space.

Many other cost-saving materials handling devices are produced for you by COLSON, including hand trucks, platform trucks, drum and barrel trucks, and precision built,

roll-easy wheels and casters for every type of industrial application.

Your nearest COLSON engineer can tell you how modern materials-handling can speed up your operation and save you money. Write us or consult the yellow pages of your local phone book for the COLSON representative near you. Write Today for new Catalog

**THE COLSON CORPORATION**

ELYRIA, OHIO

CASTERS . . . . LIFT-JACK SYSTEMS . . . . INDUSTRIAL TRUCKS

inspection. During the year, 86 certificates of exemption were issued to retail butchers and retail dealers, and 84 certificates of exemption were canceled. The number of certificates outstanding at the close of the fiscal year was 527.

Results of ante-mortem and post-mortem inspections are given in Table 1 at top of page 27.

Meat and meat food products prepared and processed under federal inspection are shown in Table 2, which is a record only of inspection performed and not a statement of the actual quantity prepared.

Foreign meat and meat food products inspected and passed for entry into the United States during the fiscal year 1952 totaled 339,798,690 lbs. Of this amount, 106,760,948 lbs. came from Argentina, 78,809,623 lbs. from Canada, 77,767,358 lbs. from Mexico and smaller quantities from other countries.

Canning operations at official establishments in the fiscal year are reviewed in Table 3.

**Animal Foods Tested**

Activities of the Animal Foods Inspection Division include inspection, certification, and identification of the class, quality, quantity, and condition of canned food and canned or fresh frozen food component manufactured for domestic pets. The service is available, upon application, to manufacturers who comply with the requirements and pay for the cost. It is not compulsory.

Feeding tests were carried out again this year, using both dogs and rats, to arrive at the adequacy of the finished product to meet the nutritional level for which certified.

The service was carried on in 24 plants in 19 cities. Production of canned food and canned or fresh frozen food component under certification amounted to 468,649,761 lbs. This represents an increase of 7,274,068 lbs. over the preceding fiscal year.

An unusually large number of contagious livestock disease outbreaks occurred during the year. The BAI met the threats with all the resources at its command. The Bureau cooperated with the various states and foreign countries in helping to stamp out and control the maladies wherever reported. Throughout fiscal year 1952, the bureau cooperated with the Mexican government in combating foot-and-mouth disease. Activities in Mexico included maintenance of quarantine restrictions, intensified inspection of animals within the quarantine zone, slaughter and burial of infected and exposed animals, and cleaning and disinfection of contaminated premises.

A total of 105,277,238 animals susceptible to foot-and-mouth disease were inspected under the program for intensified inspections in the quarantine zone. Only one outbreak of foot-and-mouth disease was discovered during this period, in mid-August 1951, and the forces of the joint commission were successful in eradicating the disease before it spread to other areas. In this

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outbreak, 1,477 large and 430 small animals were promptly destroyed and buried. The premises, as well as the barns and enclosures where the cattle and other livestock had been confined, were systematically and thoroughly cleaned and disinfected.

More than seven months elapsed between the outbreak of foot-and-mouth disease in Mexico in August 1951 and the last previous outbreak of the disease. The secretary of agriculture announced on March 12, 1952, that if no further outbreaks occurred, Mexico would be declared free of foot-and-mouth disease on September 1, 1952. Since then, to the close of calendar year 1952, about 200,000 head of Mexican cattle as meat, and on the hoof, have been admitted into the United States. And about 400,000 are expected to arrive in 1953.

An extensive system of cleaning and disinfecting vehicles used to transport animals and animal products within the quarantined zone was carried on. Regular disinfection procedures at highway and rail junctions and at airports were conducted. This involved cleaning and disinfecting 1,110,538 vehicles during the fiscal year, as follows:

|                        |         |
|------------------------|---------|
| Planes .....           | 11,381  |
| Trucks .....           | 537,863 |
| Railroad cars .....    | 62,392  |
| Boats and barges ..... | 18,901  |
| Other vehicles .....   | 460,001 |

On February 25, 1952, the department was notified by the Canadian Ministry of Agriculture that foot-and-mouth disease existed in the Province of Saskatchewan, Canada, and on February 26, the secretary of agriculture took official action to prohibit certain importations in accordance with the provisions of section 306 (a) of the Tariff Act of 1930.

The Bureau immediately instructed its inspectors at border and ocean ports of entry to halt inspections of Canadian ruminants and swine offered for importation into the United States and to take every precaution to insure against the entry of such animals, fresh meats therefrom, and other materials that might harbor the virus.

Canada has since then been declared free of the disease, and the border will be re-opened on March 1 for entry of Canadian livestock and meats to this country.

Widespread outbreaks of Anthrax occurred during the year, not only in states where this disease is usually prevalent but in some of the midwestern states which had been free of this infection for many years. Bureau employees assisted in administering preventive treatment against this disease to Indian-owned cattle on reservations, and cooperated with state livestock sanitary authorities, public health officials, and others, in controlling the unusual number of outbreaks.

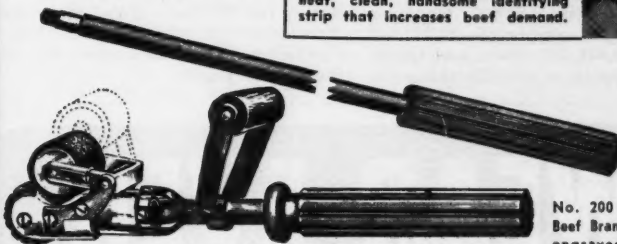
Vesicular exanthema, a disease previously confined to hogs in California, was diagnosed the latter part of June in Wyoming. Shortly thereafter it appeared in Nebraska and from there it spread to states as far east as New Jersey and west to Washington. Every

## ROLL-BRAND BEEF for Perfect Identification

Any design, wording or mark can be rapidly branded on beef with a Great Lakes Brander to give sales appeal and brand identification. Used by leading packers everywhere. Gives real sales-building advantages.

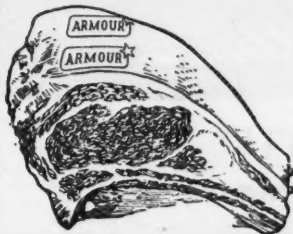


Great Lakes Beef Brander makes a neat, clean, handsome identifying strip that increases beef demand.



No. 200 non-electric Beef Brander has hand engraved interchangeable roller dies, self-

inking reservoir cylinder, extra sturdy construction. With short handle only \$47.50 complete with roller; extra engraved rollers (any design) \$27 each. Extension handle for high rail branding \$2. Use with Great Lakes Quick-Dry Violet or NuBrown Ink. Order today!



**GREAT LAKES  
STAMP & MFG. CO.**

2500 IRVING PARK ROAD • CHICAGO 18, ILL.

## CONTROLLED MANUFACTURE EVERY STEP OF THE WAY... THAT'S JULIAN!

JULIAN Smokehouses are built by Julian experts in our own shop and foundry... your assurance of really dependable smokehouse performance. The day-to-day and the year-to-year trouble-free performance is the result of Julian's long experience and expert engineering "know how". Remember: JULIAN is the symbol of the BEST in Smokehouse Equipment. Contact Julian today!



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Manufacturers and Contractors: Smokehouses, Process Piping and Refrigeration

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effort is being made to maintain railway pens, feeding stations, stockyards, railway cars, and trucks free of infection and to prohibit the interstate movement of diseased and exposed hogs to prevent further spread of the malady until it can be brought under control.

In the supervision of the interstate transportation of livestock to prevent the spread of animal diseases, Bureau inspection was maintained at the beginning of the fiscal year at 49 stockyards in 45 cities. At the close of the fiscal year, 46 stockyards were in operation in 44 cities. Bureau employees at these yards inspected 20,201,543 cattle and 12,448,631 sheep, and supervised the dipping of 352,828 sheep for

scabies in order to comply with the regulations of the department and states of destination. Bureau employees also inspected 34,564,342 swine and supervised the immunization and disinfection, against hog cholera, of 239,829 of these animals.

### Rules on Union Elections

The National Labor Relations Board ruled that competing unions cannot force representation elections in plants covered by five-year labor contracts during the full term of the agreements. Previously the board held that no contract could bar an election for more than three years.

## FLASHES ON SUPPLIERS

### THE CINCINNATI BUTCHERS' SUPPLY CO.: Anthony "Tony" Belaskas



A. BELASKAS

askas has been appointed a special consultant on waste reclaiming methods and sanitary problems for this Cincinnati firm. Belaskas has been in business as a waste consultant for many years. Cincinnati Butchers' will provide laboratory facilities for waste and plant sanitation research. In addition to his new duties, Belaskas will continue to call on the trade within the meat packing, sausage and rendering industries.

tion to his new duties, Belaskas will continue to call on the trade within the meat packing, sausage and rendering industries.

PACKAGE MACHINERY CO.: Lewis A. Curtis, who recently returned from Korea where he was a colonel in the Air Force, has been appointed New York sales manager of this Springfield, Mass. firm. Tom Miller, vice president in charge of sales, said Curtis' assignment resulted from the sudden death of Ed Westervelt, who spent 26 years with the company.

### SUTHERLAND PAPER CO.: Paul Burgderfer

who joined this Kalamazoo, Mich., firm in 1940, has been named Folding Carton division sales manager. He succeeds Gordon Dilno, who is now assistant general sales manager. Burgderfer formerly covered a sales territory in Virginia and North Carolina. He will work directly with J. T. Kirkpatrick, who is in charge of all sales marketing divisions, staff sections and field sales operations.



BURGDERFER

THE VISKING CORPORATION: Visking has taken over the sales of "Miracloth" brand of cleaning and polishing cloth and "Mira-sham" brand of specially constructed cloth for particular uses which formerly were handled by Miracloth Corp. Roland G. Maus, who had been president of Miracloth, has been appointed assistant general manager of the Little Rock division of Visking.

DOLE REFRIGERATING CO.: Harold P. Hansen has been appointed general sales manager of this Chicago company. Jack E. Hutchinson was named manager of the Canadian subsidiary, Dole Refrigerating Products, Ltd., in Brantford, Ontario, and Ray F. Kempf was made Canadian sales representative.

# WEAR-EVER *Aluminum*

## GAS-FIRED KETTLE Excellent for rendering



10, 20, 30, 40 gallon sizes

Here's a wonderful new kettle that cooks by direct gas-fired heat. You can add this kettle without installing or extending steam facilities. It's easily and economically installed—uses natural, artificial or bottled gas.

Made of aluminum, it spreads heat quickly and evenly. In addition, the rounded shape of the inner container and arrangement of the burner contribute further to uniform cooking. You can cook better and faster than you ever dreamed possible, in this direct gas-fired kettle. A tangent draw-off and an easy-to-clean valve provide sanitary protection and make kettle emptying easy. (Kettle insert container also available without draw-off and with lift-out handles.) One-piece hinged cover. And remember, Wear-Ever's extra-hard aluminum alloy gives extra years of service.

### MAIL COUPON TODAY TO:

THE ALUMINUM COOKING UTENSIL COMPANY, 402 WEAR-EVER BLDG., NEW KENSINGTON, PA.

☐ Have representative see me about your gas-fired kettle ☐ Send me your catalog

NAME.....

TITLE.....

Fill in, clip to your letterhead and mail today

A complete line for meat packers, canners and sausage manufacturers, including



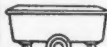
KETTLES



DRUMS



TUBS



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PANS



CONTAINERS





## Many Changes Proposed for Taft-Hartley Law

Though the majority of employers and the public apparently feel that the Taft-Hartley Act is an excellent labor law, it appears there is danger of weakening the law in this session of Congress.

The House labor committee has begun hearings on proposed changes in the act. Many of the proposals to be considered are contained in five bills introduced by Senator Robert A. Taft, one of the original authors of the act.

Among the changes proposed by the bills (S 655, S 656, S 657, S 658 and S 659) is a provision which would permit economic strikers who have been replaced permanently to vote in NLRB elections. Another would protect employees who strike during the 60 days before termination of a contract against loss of employee status.

Under other proposals, non-Communist affidavit requirements would be applied to employers as well as unions and the "free speech" provision of the law would be extended to cover representation proceedings so that an election could not be set aside for expression of opinion.

The definition of a secondary boycott would be changed so that the ban on secondary boycotts would not apply

where a union at a plant refused to perform work sent from another plant which was involved in a strike. The NLRB would not be required to seek injunctions against secondary boycotts.

The union shop provision would be amended to permit the discharge of a worker who is a member or a supporter of the Communist party. Provisions of check-off would be clarified and would prohibit deduction from employees' wages of union fines, assessments, penalties and other payments other than periodic dues and initiation fees. Union welfare funds to which employers contribute would not be valid except on determination by the Secretary of Labor that such plans meet statutory requirements.

Provision would be made to speed up handling of cases by the NLRB and the board itself would be enlarged from five to seven members with not more than four from the same political party. The office of General Counsel would be abolished and an administrator appointed by the President for a four-year term placed in charge.

### Indemnities to Meat Dealers

A bill introduced in the Wisconsin legislature would permit state indemnities to dealers in perishable animal food products for losses caused by quarantines imposed by the State Department of Agriculture.

## Institute Promoting Book On Food for Heart Patient

The American Meat Institute has widely distributed a release which reviews a new booklet, "Food for Your Heart."

"This manual, intended for the heart patient and the physician, was published by the American Heart Association. It was prepared by the Department of Nutrition, School of Public Health, Harvard university. Much of the material in it was developed as a result of research conducted at Harvard university under a grant-in-aid made by the Institute.

The booklet recommends diets low in calories and salt but high in protein. As much as 3/4 to 1 lb. of cooked meat daily is recommended.

The American Meat Institute has permission to base advertisements on the statements made in the booklet, and is preparing ads for publication in medical journals.

## Europe Fats, Oils Market Under Survey by U.S.

The Office of Foreign Agricultural Relations is now making a first hand survey of prospects for the sale of U. S. fats and oils in non-Iron Curtain countries of Europe. Up-to-date data concerning trends in relation to probable U. S. exports, particularly of lard, tallow, soybeans, etc., will be sought.

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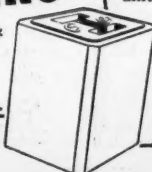
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# Week's Production Of Meat Down 7%; Total Volume Smallest For The Year

**M**EAT PRODUCTION went through its fourth straight week of declines, and total output for the period ended February 7 was the smallest for any full 1953 week so far. By the same token, barring holiday periods, federally-inspected production dropped be-

week indicated a leveling off in meat production, providing no further sharp drop in receipts of hogs and hog slaughter takes place. Slaughter of cattle dropped to the lowest for any week since June, barring holiday periods. Hog slaughter was the smallest for any

lbs. compared with 10,400,000 lbs. the preceding week and 8,600,000 lbs. a year ago.

Hog slaughter was estimated at about 1,171,000 animals for over a 100,-000 reduction from the week before, which was 1,272,000. A year ago hog slaughter added up to 1,478,000 head during the same February period. Output of pork fell to 156,100,000 lbs. from 171,000,000 the previous week and 198,-200,000 lbs. last year. Lard production totaled 43,300,000 lbs. against 48,300,-000 lbs. the preceding week and 54,-800,000 lbs. a year ago.

Slaughter of sheep and lambs was reduced to 274,000 head from 289,000 the week before, but continued above last year's 231,000-head volume of butchering. Output of the meat for the three weeks was 13,400,000, 14,200,000 and 11,400,000 lbs., respectively.

## ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended February 7, 1953, with comparisons

| Week ended    | Beef         |                | Veal         |                | Pork (excl. lard) |                | Lamb and Mutton |                | Total Meat Prod. |
|---------------|--------------|----------------|--------------|----------------|-------------------|----------------|-----------------|----------------|------------------|
|               | Number 1,000 | Prod. mil. lb. | Number 1,000 | Prod. mil. lb. | Number 1,000      | Prod. mil. lb. | Number 1,000    | Prod. mil. lb. |                  |
| Feb. 7, 1953  | 277          | 154.0          | 96           | 9.9            | 1,171             | 156.1          | 274             | 13.4           | 335              |
| Jan. 31, 1953 | 287          | 161.0          | 97           | 10.4           | 1,272             | 171.0          | 289             | 14.2           | 357              |
| Feb. 9, 1952  | 241          | 136.7          | 78           | 8.6            | 1,478             | 198.2          | 231             | 11.4           | 355              |

### AVERAGE WEIGHTS (LBS.)

| Week Ended    | Cattle |         | Calves |         | Hogs |         | Sheep and Lambs |         | LARD PROD.   |            |
|---------------|--------|---------|--------|---------|------|---------|-----------------|---------|--------------|------------|
|               | Live   | Dressed | Live   | Dressed | Live | Dressed | Live            | Dressed | Per 100 lbs. | Total mil. |
| Feb. 7, 1953  | 1,010  | 556     | 190    | 104     | 241  | 133     | 103             | 49      | 15.4         | 43.3       |
| Jan. 31, 1953 | 1,010  | 561     | 196    | 107     | 243  | 134     | 106             | 49      | 15.5         | 48.3       |
| Feb. 9, 1952  | 1,016  | 567     | 192    | 110     | 247  | 134     | 104             | 49      | 15.0         | 54.8       |

low that of the year before for the first time since last July. The U. S. Department of Agriculture estimate of 333,000,000 lbs. showed a decrease of 7 per cent from the previous week and 6 per cent less than the 355,000,000 lbs. for the corresponding week of 1952.

Preliminary estimates of smaller receipts at the 20 principle markets pointed to the drop in the week's slaughter. But larger receipts of cattle and sheep at these points early this

week since early October. Slaughter of sheep fell to the lowest for any full week this year.

Cattle slaughter numbered 277,000 animals compared with 287,000 the week before and 241,000 last year. Output of beef amounted to 154,000,000 lbs. against 161,000,000 lbs. a year ago.

Butchering of calves was reduced slightly to 95,000 from 97,000 the previous week, but outnumbered last year's kill of 78,000 head. As meat, the week's calf kill amounted to 9,900,000

## LIGHT, MEDIUM-WEIGHT HOGS GAIN, HEAVIES LOSE VALUE

(Chicago costs and credits, first two days of week)

Higher pork prices more than off-set the higher live cost of lightweight hogs returning them back to the plus side of the cost ledger, and reducing the minus factor in mediumweights, while heavies lost more in value the past week. They were a minus \$1.43 to \$2.00.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available Chicago market figures for the first two days of the week.

| —180-220 lbs.—                 |               |                      |                     |                     | —220-240 lbs.— |               |                      |                     |  | —240-270 lbs.— |               |                      |                     |  |
|--------------------------------|---------------|----------------------|---------------------|---------------------|----------------|---------------|----------------------|---------------------|--|----------------|---------------|----------------------|---------------------|--|
| Pct. live wt.                  | Price per lb. | Value per cwt. alive | Per cwt. fin. yield |                     | Pct. live wt.  | Price per lb. | Value per cwt. alive | Per cwt. fin. yield |  | Pct. live wt.  | Price per lb. | Value per cwt. alive | Per cwt. fin. yield |  |
| Skinned hams                   | 12.7          | 50.5                 | \$ 6.41             | \$ 9.14             | 12.7           | 50.3          | \$ 6.39              | \$ 8.90             |  | 13.0           | 48.3          | \$ 6.28              | \$ 8.75             |  |
| Picnics                        | 5.7           | 29.7                 | 1.69                | 2.41                | 5.5            | 28.7          | 1.58                 | 2.21                |  | 5.4            | 28.7          | 1.55                 | 2.13                |  |
| Boston butts                   | 4.3           | 37.0                 | 1.59                | 2.26                | 4.1            | 36.0          | 1.48                 | 2.00                |  | 4.1            | 35.7          | 1.46                 | 2.04                |  |
| Loins (blade in)               | 10.2          | 42.3                 | 4.31                | 6.17                | 9.9            | 40.5          | 4.01                 | 5.63                |  | 9.7            | 38.7          | 3.73                 | 5.16                |  |
| Lean cuts                      |               |                      | \$14.00             | \$19.98             |                |               | \$13.46              | \$18.83             |  |                |               | \$13.04              | \$18.08             |  |
| Bellies, S. P.                 | 11.1          | 36.2                 | 4.02                | 5.75                | 9.6            | 34.7          | 3.33                 | 4.68                |  | 4.0            | 27.2          | 1.00                 | 1.50                |  |
| Bellies, D. S.                 |               |                      |                     |                     | 2.1            | 21.0          | .44                  | .63                 |  | 8.6            | 21.0          | 1.81                 | 2.53                |  |
| Fat backs                      |               |                      |                     |                     | 3.2            | 5.5           | .18                  | .24                 |  | 4.6            | 6.5           | .30                  | .42                 |  |
| Plates and joints              | 2.9           | 9.0                  | .26                 | .38                 | 3.1            | 9.0           | .28                  | .38                 |  | 3.5            | 9.0           | .32                  | .43                 |  |
| Raw leaf                       | 2.3           | 8.0                  | .18                 | .26                 | 2.2            | 8.0           | .18                  | .25                 |  | 2.2            | 8.0           | .18                  | .25                 |  |
| P.S. lard, rend. wt.13.9       | 7.4           | 1.02                 | 1.45                |                     | 12.4           | 7.4           | .92                  | 1.27                |  | 10.4           | 7.4           | .77                  | 1.07                |  |
| Fat cuts and lard              |               |                      | \$ 5.48             | \$ 7.64             |                |               | \$ 5.33              | \$ 7.45             |  |                |               | \$ 4.47              | \$ 6.20             |  |
| Spare ribs                     | 1.6           | 33.2                 | .53                 | .76                 | 1.6            | 27.2          | .44                  | .63                 |  | 1.6            | 21.0          | .34                  | .46                 |  |
| Regular trimmings              | 3.3           | 18.7                 | .62                 | .88                 | 3.1            | 18.7          | .58                  | .79                 |  | 2.9            | 18.7          | .54                  | .76                 |  |
| Feet, tails, etc.              | 2.0           | 7.6                  | .15                 | .22                 | 2.0            | 7.6           | .15                  | .22                 |  | 2.0            | 7.6           | .15                  | .22                 |  |
| Offal & misc.                  |               |                      | .45                 | .65                 |                |               | .45                  | .64                 |  |                |               | .45                  | .63                 |  |
| <b>TOTAL YIELD &amp; VALUE</b> | <b>70.0</b>   |                      | <b>\$21.23</b>      | <b>\$30.33</b>      | <b>71.5</b>    |               | <b>\$20.41</b>       | <b>\$28.56</b>      |  | <b>72.0</b>    |               | <b>\$18.99</b>       | <b>\$26.30</b>      |  |
| Cost of hogs                   |               |                      | Per cwt. alive      |                     | Per cwt. alive |               | Per cwt. alive       |                     |  | Per cwt. alive |               | Per cwt. alive       |                     |  |
| Condemnation loss              |               |                      |                     | Per cwt. fin. yield |                |               | Per cwt. fin. yield  |                     |  |                |               | Per cwt. fin. yield  |                     |  |
| Handling and overhead          |               |                      | 1.27                |                     | 1.10           |               |                      |                     |  | .99            |               |                      |                     |  |
| <b>TOTAL COST PER CWT.</b>     |               |                      |                     | <b>\$30.17</b>      |                |               | <b>\$20.77</b>       | <b>\$29.05</b>      |  |                |               | <b>\$20.42</b>       | <b>\$28.36</b>      |  |
| <b>TOTAL VALUE</b>             |               |                      |                     | <b>\$30.33</b>      |                |               | <b>\$20.77</b>       | <b>\$29.05</b>      |  |                |               | <b>\$20.42</b>       | <b>\$28.36</b>      |  |
| Cutting margin                 |               |                      |                     | <b>+\$11</b>        |                |               | <b>-\$36</b>         | <b>-\$49</b>        |  |                |               | <b>-\$143</b>        | <b>-\$200</b>       |  |
| Margin last week               |               |                      |                     | -.37                |                |               | -.71                 | -.96                |  |                |               | -1.10                | -1.53               |  |

## MEAT EXPORTS-IMPORTS

Exports and imports of meats during November, as reported by the U.S. Department of Agriculture:

| Commodity  | Nov. 1952     | Nov. 1951     |
|--|---------------|---------------|
| <b>EXPORTS (domestic)—</b>   | <b>Pounds</b> | <b>Pounds</b> |
| Beef and veal—   |               |               |
| Fresh or frozen  | 73,470        | 195,382       |
| Pickled or cured   | 955,794       | 1,946,490     |
| Pork—  |               |               |
| Fresh or frozen  | 1,160,240     | 863,486       |
| Hams & shoulders, cured or cooked  | 1,111,915     | 1,379,580     |
| Bacon  | 2,670,330     | 3,962,788     |
| Other pork, pickled, salted or otherwise cured, (includes sausage ingredients) | 1,865,351     | 917,002       |
| Sausage, bologna & frankfurters (except canned)                                | 118,361       | 100,494       |
| Canned meats—  |               |               |
| Beef and veal  | 83,911        | 47,201        |
| Sausage, bologna & frankfurters  | 288,931       | 201,655       |
| Hams and shoulders   | 264,520       | 361,060       |
| Other pork, canned   | 314,104       |               |
| Other meats & meat products, canned  | 177,138       | 182,877       |
| Lamb and mutton (except canned)  | 9,161         | 24,776        |
| Lard (includes rendered pork fat)  | 46,638,290    | 70,076,135    |
| Tallow, edible   | 585,294       | 370,187       |
| Tallow, inedible   | 52,988,117    | 46,670,939    |
| Inedible animal oils, n.e.c.   | 1,342,691     | 50,667        |
| Inedible animal greases & fats (includes grease stearin)                       | 4,324,572     | 10,021,051    |
| <b>IMPORTS—</b>  |               |               |
| Beef, fresh or frozen  | 7,057,851     | 6,064,630     |
| Veal, fresh or frozen  | 650           | 162,832       |
| Beef and veal, pickled or cured  | 968,104       | 10,687,770    |
| Canned beef (includes corned beef)   | 4,359,839     | 9,262,593     |
| Pork, fresh or chilled   | 1,257         | 1,476,321     |
| Hams, shoulders & bacon  | 6,011,655     | 2,975,900     |
| Pork, other pickled or salted  | 174,406       | 165,373       |
| Lamb and mutton  | 76,549        | 1,715,268     |
| Tallow, edible   | 1,000         | 61,400        |
| Tallow, inedible   |               | 372           |

\*Includes many items which consist of varying amounts of meat.  
Compiled from official records, Bureau of the Census.

## COLD STORAGE HOLDINGS IN CANADA

Cold storage holdings in Canada on January 1, 1953, with comparisons, as reported to THE NATIONAL PROVISIONER, first three columns in 1,000 lbs.:

| Commodity               | Jan. 1 1953 | Dec. 1 1952 | Jan. 1 1952 | 5-year Average Jan. 1 |
|-------------------------|-------------|-------------|-------------|-----------------------|
| Beef, frozen..          | 23,966      | 21,082      | 14,297      | 10,159,400            |
| Veal, frozen..          | 3,398       | 3,870       | 3,806       | 4,899,400             |
| Pork, frozen..          | 47,318      | 24,382      | 21,020      | 16,956,600            |
| Mutton and Lamb, froz.. | 4,097       | 4,150       | 3,351       | 5,304,800             |

\*Preliminary. †Revised.

# MEAT and SUPPLIES PRICES CHICAGO

## WHOLESALE FRESH MEATS CARCASS BEEF

|                 |               |
|-----------------|---------------|
| Native steers   | Feb. 10, 1953 |
| Prime, 600/800  | 48 @48½       |
| Choice, 500/700 | 41 @41½       |
| Choice, 700/800 | 39 @40        |
| Good, 700/800   | 35 @36        |
| Commercial cows | 29            |
| Can. & cut.     | 29            |
| Bulls           | 34½           |

## STEER BEEF CUTS

|                   |                |
|-------------------|----------------|
| Prime:            |                |
| Hindquarter       | 63.00 @ 65.0   |
| Forequarter       | 56.00 @ 58.0   |
| Round             | 50.00 @ 53.0   |
| Trimmed full loin | 108.00 @ 108.0 |
| Flank             | 10.00 @ 11.0   |
| Regular chuck     | 38.00 @ 42.0   |
| Fore Shank        | 14.00 @ 16.0   |
| Brisket           | 30.00 @ 32.0   |
| Rib               | 75.00 @ 76.0   |
| Short plate       | 18.00 @ 19.0   |

|                   |              |
|-------------------|--------------|
| Choice:           |              |
| Hindquarter       | 49.00 @ 50.0 |
| Forequarter       | 34.00 @ 35.0 |
| Round             | 49.00 @ 50.0 |
| Trimmed full loin | 68.00 @ 72.0 |
| Flank             | 10.00 @ 11.0 |
| Regular chuck     | 38.00 @ 40.0 |
| Fore Shank        | 14.00 @ 16.0 |
| Brisket           | 30.00 @ 32.0 |
| Rib               | 48.00 @ 52.0 |
| Short plate       | 18.00 @ 19.0 |

## BEEF PRODUCTS

|                  |            |
|------------------|------------|
| Tongues, No. 1   | 33 @ 35    |
| Brains           | 5½ @ 6     |
| Livers, selected | 57 @ 61.70 |
| Livers, regular  | 40 @ 41    |
| Tripe, scalded   | 5 @ 5½     |
| Tripe, cooked    | 6 @ 6½     |
| Lips, scalded    | 5 @ 5½     |
| Lips, unscalded  | 4½ @ 5     |
| Lungs            | 4½         |
| Melts            | 5          |
| Udders           | 5 @ 5½     |

## BEEF HAM SETS

|          |         |
|----------|---------|
| Knuckles | 49 @ 50 |
| Insides  | 47 @ 48 |
| Outsides | 49 @ 50 |

## FANCY MEATS

(L.C.I. prices)

|                           |               |
|---------------------------|---------------|
| Beef tongues, corned      | 37 @ 38       |
| Veal breads, under 12 oz. | 67 @ 71       |
| 12 oz. up                 | 78 @ 79       |
| Calf tongues, under 1½    | 26            |
| 1½ & tails                | 25 @ 31       |
| Or tails, under ½ lb.     | 20.00 @ 21.00 |
| Over ½ lb.                | 20.00 @ 21.00 |

## WHOLESALE SMOKED MEATS

(L.C.I. prices)

|  |          |
|--|----------|
| Hams, skinned, 14/16 lbs., wrapped                     | 53 @ 61½ |
| Hams, skinned, 14/16 lbs., ready-to-eat, wrapped       | 56 @ 64  |
| Hams, skinned, 16/18 lbs., wrapped                     | 52 @ 59  |
| Hams, skinned, 16/18 lbs., ready-to-eat, wrapped       | 55 @ 62½ |
| Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped  | 52½      |
| Bacon, fancy square cut, seedless, 12/14 lbs., wrapped | 44 @ 44½ |
| Bacon, No. 1 sliced, 1-lb. open-faced layers           | 52 @ 58½ |

## VEAL—SKIN OFF

Carcass

(L.C.I. prices)

|                      |                 |
|----------------------|-----------------|
| Prime, 80/110        | \$54.00 @ 56.00 |
| Prime, 110/150       | 54.00 @ 56.00   |
| Choice, 80/110       | 53.00 @ 56.00   |
| Choice, 110/150      | 53.00 @ 56.00   |
| Good, 50/80          | 43.00 @ 46.00   |
| Good, 80/110         | 47.00 @ 50.00   |
| Good, 110/150        | 47.00 @ 50.00   |
| Commercial, all wts. | 35.00 @ 41.00   |

## CARCASS LAMBS

(L.C.I. prices)

|                   |                 |
|-------------------|-----------------|
| Prime, 30/50      | \$41.00 @ 43.00 |
| Choice, 30/50     | 41.00 @ 43.00   |
| Good, all weights | 39.00 @ 41.00   |

## CARCASS MUTTON

(L.C.I. prices)

|                  |             |
|------------------|-------------|
| Choice, 70/down  | None quoted |
| Good, 70/down    | None quoted |
| Utility, 70/down | None quoted |

## SAUSAGE MATERIALS—FRESH

|                                   |          |
|-----------------------------------|----------|
| Pork trim., reg. 40% bbls.        | 18½ @ 19 |
| Pork trim., guar. 50% lean, bbls. | 20 @ 20½ |
| Pork trim., 80% lean, bbls.       | 41 @ 41½ |
| Pork trim., 95% lean, bbls.       | 52       |
| Pork cheek meat, trmd., bbls.     | 31 @ 31½ |
| Bull meat, bon'ls, bbls.          | 41½      |
| C.C. cow meat, bbls.              | 38½      |
| Beef trimmings, bbls.             | 29       |
| Bon'ls chucks, bbls.              | 40½ @ 41 |
| Beef head meat, bbls.             | 21       |
| Beef cheek meat, trmd., bbls.     | 22½      |
| Shank meat, bbls.                 | 41 @ 41½ |
| Veal trim., bon'ls, bbls.         | 34       |

## FRESH PORK AND PORK PRODUCTS

(L.C.I. prices)

|   |          |
|---|----------|
| Hams, skinned, 10/14                              | 52       |
| Hams, skinned, 14/16                              | 51       |
| Pork loins, regular                               |          |
| 12/down, 100's                                    | 44 @ 45  |
| Pork loin, boneless, 100's                        | 62       |
| Shoulders, skinned, bone-in, under 16 lbs., 100's | 32       |
| Picnics, 4/6 lbs., loose                          | 30½ @ 31 |
| Picnics, 6/8 lbs., loose                          | 29½ @ 30 |
| Boston butts, 4/8 lbs.                            | 38 @ 39  |
| Tenderloins, fresh, 10's                          | 82 @ 84  |
| Neck bones, bbls.                                 | 8 @ 8½   |
| Livers, bbls.                                     | 16½ @ 17 |
| Brains, 10's                                      | 17       |
| Ears, 30's  | 7½       |
| Snouts, lean-in, 100's                            | 8½ @ 9   |
| Feet, s.c., 30's                                  | 6½ @ 8   |

## SAUSAGE CASINGS

(L.C.I. prices)

(L.C.I. prices quoted to manufacturers of sausage)

|  |             |
|--|-------------|
| Beef casings:                          |             |
| Domestic rounds, 1½ to 1½ in.          | 55 @ 65     |
| Domestic rounds, over 1½ in., 140 pack | 85 @ 1.05   |
| Export rounds, wide, over 1½ in.       | 1.25 @ 1.50 |
| Export rounds, medium, 1½ @ 1½ in.     | 90 @ 1.00   |
| Export rounds, narrow, 1½ in. under    | 1.10 @ 1.30 |
| No. 1 weasands, 24 in. up              | 14 @ 15     |
| No. 1 weasands, 22 in. up              | 9 @ 12      |
| No. 2 weasands                         | 8           |
| Middles, sewing, 1½ @ 2 in.            | 90 @ 1.10   |
| Middles, select, wide, 2 @ 2½ in.      | 1.55 @ 1.60 |
| Middles, select, extra, 2½ @ 2½ in.    | 1.95 @ 2.10 |
| Middles, select, extra, 2½ in. in & up | 2.50 @ 2.60 |
| Beef bungs, export                     |             |
| No. 1                                  | 18 @ 23     |
| Beef bungs, domestic                   | 15 @ 19     |
| Dried or salted bladders, per piece:   |             |
| 12-15 in. wide, flat                   | 14 @ 17     |
| 10-12 in. wide, flat                   | 9 @ 10      |
| 8-10 in. wide, flat                    | 5 @ 8       |
| Pork casings:                          |             |
| Extra narrow, 29 mm. & dn.             | 4.00 @ 4.25 |
| Narrow, mediums, 29 @ 32 mm.           | 3.75 @ 4.00 |
| Medium, 32 @ 35 mm.                    | 2.30 @ 2.60 |
| Spec. med., 35 @ 38 mm.                | 1.60 @ 1.75 |
| Export bungs, 34 in. cut               | 28 @ 31     |
| Large prime bungs, 34 in. cut          | 18 @ 21     |
| Medium prime bungs, 34 in. cut         | 13 @ 14     |
| Small prime bungs                      | 8 @ 9       |
| Middles, per set, cap. off             | 50 @ 60     |

## DRY SAUSAGE

(L.C.I. prices)

|                         |           |
|-------------------------|-----------|
| Cervelat, ch. hog bungs | 99 @ 1.01 |
| Thuringer               | 47 @ 52   |
| Farmer                  | 82 @ 84   |
| Holsteiner              | 81 @ 84   |
| B. C. Salami            | 85 @ 87   |
| Genoa style Salami, ch. | 83 @ 98   |
| Pepperoni               | 77 @ 82   |
| Italian style hams      | 78 @ 83   |

# CAINCO



## Seasonings

for tastier products . . . pepped-up sales!

● CAINCO SEASONINGS satisfy! Whether you prefer soluble seasonings or natural spices CAINCO is the answer to your sausage seasoning problems!

CAINCO Soluble Seasonings are proven sales builders . . . give sausage, loaves and specialty products a taste appeal that pays big dividends . . . assure absolute uniformity batch after batch!

CAINCO Natural Spices are perfectly blended to suit your most discriminating requirements . . . give your products a quality appeal that wins new customers and invites profitable repeat sales! Make the logical switch NOW to CAINCO!

# CAINCO, INC.

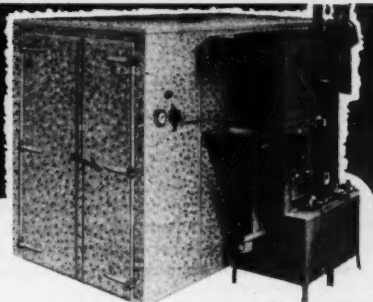
Exclusive Distributors of ALBULAC

222-224 WEST KINZIE STREET • CHICAGO 10, ILLINOIS

Superior 7-3611

## KOCH Sectional STEEL SMOKE HOUSES

Built  
to Order



Custom-built to suit specific requirements of each customer. Panels of stainless or galvanized steel, as desired. Top—bottom—side panels and doors thoroughly insulated.

Doors are mounted on ball-bearing hinges. With sill to pass trucks, or fitted for connection to overhead track.

Can be equipped in a variety of ways for production and regulation of heat and smoke. With KOCH equipment, operation is completely automatic. Uniform, dependable heat and smoke for every batch.

No. 1246—(Illustrated above). To hold two trucks. Size 9-ft. by 5-ft., 7-ft. high. Priced complete with Smoke-Tender, automatic controls over heat and smoke, insulated doors, and dial thermometer, f.o.b. Kansas City \$2195

Let KOCH design a smokehouse for you.  
No obligation!

# KOCH Supplies

Write to 2520 Holmes St., Kansas City 8, Mo.

Or, for quickest service, call collect, Kansas City, Victor 3788





# Reco REFRIGERATOR FANS



**blow upwards!**

"KEEPS ICE FROM COILS.

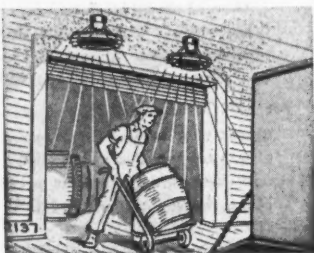
Keeps Boxes Dry.

Keeps Boxes Sanitary."

**Reco**

**FLY CHASER FANS**

when installed over doorways, chutes and conveyor tracks will prevent flies from entering building or clinging to carcasses from Slaughter House to Cooler.



**REYNOLDS**  
ELECTRIC COMPANY

ESTABLISHED 1900

3089 RIVER ROAD

RIVER GROVE, ILL.

## SAUSAGE-MEAT LOAVES - SPECIALTIES

taste better and sell better when fortified with

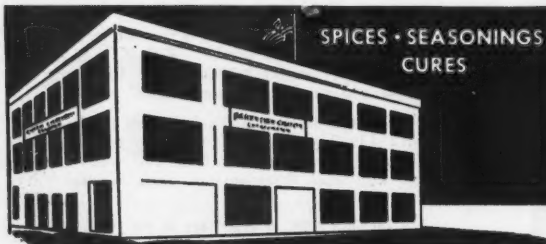
**Garlic and Onion Juices!**

These standard strength *Liquid Seasonings* provide a "Flavor Control" that peps up your products, cuts costs and boosts your profits. Uniform, full-bodied natural flavor is yours the year around by simply adding these potent juices to your present formulas. Go after sales with easy-to-use *Liquid Garlic and Onion!*

**VEGETABLE JUICES, INC.**

664-666 W. Hubbard St.

Chicago 10, Illinois



SPICES • SEASONINGS  
CURES

Scientifically prepared balanced seasonings and related products made to your own formula or developed for your specific needs. Cures, flour binders and stabilizers of all kinds. Write us your requirements.

**BALTIMORE SPICE COMPANY**

Importers • Grinders • Manufacturers

12 S. FRONT STREET

BALTIMORE 2, MD.

## DOMESTIC SAUSAGE

(L.C.L. prices)

|                           |    |          |
|---------------------------|----|----------|
| Pork sausage, hog casings | 43 | @ 46     |
| Pork sausage, sheep cas.  | 50 | @ 55     |
| Frankfurters, sheep cas.  | 55 | @ 63.7   |
| Frankfurters, skinless    | 43 | @ 46     |
| Bologna                   | 43 | @ 46     |
| Bologna, artificial cas.  | 41 | @ 45     |
| Smoked liver, hog bangs   | 43 | @ 49 1/2 |
| New Eng. lunch, spec.     | 66 | @ 69     |
| Tongue and blood          | 48 | @ 51     |
| Souse                     | 36 | @ 38     |
| Polish sausage, fresh     | 50 | @ 55     |
| Polish sausage, smoked    | 54 | @ 54     |

## SPICES

(Basis Chgo., orig. bbls., bags, bales)

|                       | Whole | Ground |
|-----------------------|-------|--------|
| Allspice, prime       | 36    | 40     |
| Resifted              | 38    | 42     |
| Chili Powder          |       | 47     |
| Chili Pepper          |       | 47     |
| Cloves, Zanzibar      | 1.88  | 1.98   |
| Ginger, Jam., unbl.   | 26    | 32     |
| Ginger, African       | 24    | 29     |
| Mace, fancy, Banda    |       |        |
| East Indies           | 1.35  |        |
| West Indies           | 1.31  |        |
| Mustard, flour, fancy | 37    |        |
| No. 1                 | 33    |        |
| West India Nutmeg     | 50    |        |
| Paprika, Spanish      | 72    |        |
| Pepper, Cayenne       | 58    |        |
| Red, No. 1            | 54    |        |
| Pepper, Packers       | 1.41  | 1.74   |
| Pepper, write         | 1.67  | 1.80   |
| Malabar               | 1.41  | 1.52   |
| Black Lampung         | 1.41  | 1.52   |

## SEEDS AND HERBS

(L.C.L. prices)

|                     | Whole | Ground for Saus. |
|---------------------|-------|------------------|
| Caraway seed        | 15    | 20               |
| Cominos seed        | 22    | 27               |
| Mustard seed, fancy | 23    |                  |
| Yellow American     | 15    |                  |
| Oregano             | 23    | 29               |
| Coriander, Morocco  |       |                  |
| Natural, No. 1      | 12    | 16               |
| Marjoram, French    | 34    | 45               |
| Sage, Dalmatian     |       |                  |
| No. 1               | 58    | 68               |

## CURING MATERIALS

|   | Owt.      |
|---|-----------|
| Nitrite of soda, in 400-lb. bbls., del., or f.o.b. Chgo.          | \$ 9.39   |
| Salt, n. ton, f.o.b. N.Y.   |           |
| Dbl. refined gran.  | 11.25     |
| Small crystals  | 14.00     |
| Medium crystals   | 15.40     |
| Pure rid., gran. nitrate of soda                                  | 5.25      |
| Pure rid., powdered nitrate of soda                               | 6.25      |
| Salt—   |           |
| only, paper sacked, f.o.b. Chgo.                                  | \$22.00   |
| Granulated  |           |
| Rock, per ton in 100-lb. bags                                     |           |
| f.o.b. warehouse, Chgo.   | 25.50     |
| Sugar—  |           |
| Raw, 98 basis, f.o.b. N.Y.  | 6.15      |
| Refined standard cane gran.                                       |           |
| basis   | 8.45      |
| Refined standard beet gran.                                       |           |
| basis   | 8.25      |
| Packers, curing sugar, 100-lb. bags, f.o.b. Reserve, Ia., less 2% | \$15@8.25 |
| Cerelose dextrose, per cwt.                                       |           |
| L.C.L. ex-warehouse, Chgo.  | 7.72      |
| O/L Del. Chgo.  | 7.62      |

## PACIFIC COAST WHOLESALE MEAT PRICES

|  | Los Angeles<br>Feb. 10 | San Francisco<br>Feb. 10 | No. Portland<br>Feb. 10 |
|--|------------------------|--------------------------|-------------------------|
| <b>FRESH BEEF (Carcass):</b>               |                        |                          |                         |
| <b>STEER:</b>                              |                        |                          |                         |
| Choice:                                    |                        |                          |                         |
| 500-600 lbs.                               | \$40.00@41.00          | \$38.00@40.00            | \$39.00@42.00           |
| 600-700 lbs.                               | 35.00@37.00            | 37.00@39.00              | 38.50@41.00             |
| Good:                                      |                        |                          |                         |
| 500-600 lbs.                               | 37.00@40.00            | 38.00@41.00              | 38.00@39.00             |
| 600-700 lbs.                               | 39.00@40.00            | 37.00@39.00              | 36.00@38.00             |
| Commercial:                                |                        |                          |                         |
| 350-500 lbs.                               | 34.00@36.00            | 37.00@38.00              | 33.00@37.00             |
| <b>COW:</b>                                |                        |                          |                         |
| Commercial, all wts.                       | 30.00@32.00            | 32.00@36.00              | 29.00@35.00             |
| Utility, all wts.                          | 28.00@30.00            | 30.00@33.00              | 27.00@32.00             |
| <b>FRESH CALF:</b>                         | (Skin-Off)             | (Skin-Off)               | (Skin-Off)              |
| Choice:                                    |                        |                          |                         |
| 200 lbs. down                              | 44.00@46.00            | 47.00@49.00              | 50.00@54.00             |
| Good:                                      |                        |                          |                         |
| 200 lbs. down                              | 41.00@43.00            | 42.00@45.00              | 48.00@53.00             |
| <b>FRESH LAMB (Carcass):</b>               |                        |                          |                         |
| Prime:                                     |                        |                          |                         |
| 40-50 lbs.                                 | 43.00@45.00            | 43.00@45.00              | 43.00@46.00             |
| 50-60 lbs.                                 | 42.00@44.00            | 41.00@44.00              |                         |
| Choice:                                    |                        |                          |                         |
| 40-50 lbs.                                 | 43.00@45.00            | 41.00@44.00              | 43.00@46.00             |
| 50-60 lbs.                                 | 42.00@44.00            | 40.00@42.00              | 43.00@46.00             |
| Good, all wts.                             | 40.00@43.00            | 40.00@42.00              | 42.00@45.00             |
| <b>MUTTON (EWE):</b>                       |                        |                          |                         |
| Choice, 70 lbs. down                       | 24.00@26.00            |                          | 20.00@24.00             |
| Good, 70 lbs. down                         | 24.00@26.00            |                          | 20.00@24.00             |
| <b>FRESH PORK CARCASSES (Packer Style)</b> | (Shipper Style)        | (Shipper Style)          |                         |
| 80-120 lbs.                                | 32.00@34.00            |                          |                         |
| 120-160 lbs.                               | 32.00@33.00            | 30.00@32.00              | 31.50@33.00             |
| <b>FRESH PORK CUTS No. 1:</b>              |                        |                          |                         |
| <b>LOINS:</b>                              |                        |                          |                         |
| 8-10 lbs.                                  | 47.00@50.00            | 44.00@50.00              | 48.00@52.00             |
| 10-12 lbs.                                 | 47.00@49.00            | 43.00@48.00              | 47.00@51.00             |
| 12-16 lbs.                                 | 47.00@49.00            | 42.00@46.00              | 46.00@50.00             |
| <b>PICNICS:</b>                            |                        |                          |                         |
| 4-8 lbs.                                   | 34.00@39.00            | 34.00@36.00              | 37.00@40.00             |
| <b>PORK CUTS No. 1:</b>                    | (Smoked)               | (Smoked)                 | (Smoked)                |
| <b>HAM, Skinned:</b>                       |                        |                          |                         |
| 12-16 lbs.                                 | 54.00@59.00            | 57.00@60.00              | 58.00@63.00             |
| 16-18 lbs.                                 | 54.00@59.00            | 54.00@58.00              |                         |
| <b>BACON, "Dry Cure" No. 1:</b>            |                        |                          |                         |
| 6-8 lbs.                                   | 48.00@53.00            | 52.00@57.00              | 50.00@56.50             |
| 8-10 lbs.                                  | 43.00@48.00            | 50.00@54.00              | 48.00@55.00             |
| 10-12 lbs.                                 | 43.00@48.00            |                          | 46.00@52.00             |
| <b>LARD, Refined:</b>                      |                        |                          |                         |
| 1-lb. cartons                              | 12.50@13.50            | 14.00@15.00              | 13.00@16.00             |
| 50-lb. cartons and cans                    | 11.50@13.00            | 13.00@14.00              |                         |
| Tierces                                    | 11.00@12.50            | 12.00@13.00              | 10.50@13.00             |



# CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

## CASH PRICES

F.O.B. CHICAGO  
CHICAGO BASIS

WEDNESDAY, FEB. 11, 1953

### REGULAR HAMS

Fresh or F.F.A.

|       | Frozen   |
|-------|----------|
| 8-10  | 48 1/2 n |
| 10-12 | 48 1/2 n |
| 12-14 | 48 1/2 n |
| 14-16 | 47 n     |
| 16-18 | 46 n     |
| 18-20 | 43 1/2 n |
| 20-22 | 43       |

### SKINNED HAMS

Fresh or F.F.A.

|                 | Frozen      |
|-----------------|-------------|
| 10-12           | 51          |
| 12-14           | 51          |
| 14-16           | 49 1/2      |
| 16-18           | 48 1/2      |
| 18-20           | 46          |
| 20-22           | 45 1/2      |
| 22-24           | 44 n        |
| 24-26           | 44 n        |
| 26-30           | 44          |
| 25/up, 2's inc. | 43 1/2 @ 44 |

### PICNICS

Fresh or F.F.A.

|                | Frozen          |
|----------------|-----------------|
| 4-6            | 30              |
| 6-8            | 29              |
| 8-10           | 29 1/2 @ 29 1/2 |
| 10-12          | 29 1/2 @ 29 1/2 |
| 12-14          | 29 1/2 @ 29 1/2 |
| 8/up, 2's inc. | 29 1/2 @ 29 1/2 |

### OTHER CELLAR CUTS

Fresh or Frozen

|              | Cured    |
|--------------|----------|
| Square jowls | 14       |
| Jowl butts   | 11 1/2 n |
| S.P. jowls   | 11 1/2 n |

### BELLIES

(Square Cut)

|       | Green           | Cured         |
|-------|-----------------|---------------|
| 6-8   | 37 1/2 n        | 39 n          |
| 8-10  | 37 1/2          | 39 n          |
| 10-12 | 35 1/2          | 37 n          |
| 12-14 | 34              | 35 1/2 n      |
| 14-16 | 29 1/2          | 31 n          |
| 16-18 | 27 1/2          | 29 n          |
| 18-20 | 25 1/2 @ 25 1/2 | 27 @ 27 1/2 n |

### GR. AMN. BELLIES

### D. S. BELLIES

|       | Clear           |
|-------|-----------------|
| 18-20 | 22 n            |
| 20-25 | 22              |
| 25-30 | 21 1/2          |
| 30-35 | 19              |
| 35-40 | 15 1/2          |
| 40-50 | 14 1/2 @ 14 1/2 |

### FAT BACKS

Fresh or Frozen

|       | Cured    |
|-------|----------|
| 6-8   | 6 n      |
| 8-10  | 6 n      |
| 10-12 | 7 1/2 n  |
| 12-14 | 8 n      |
| 14-16 | 9 1/2 n  |
| 16-18 | 11 n     |
| 18-20 | 11 1/2 n |
| 20-25 | 11 n     |

### BARRELED PORK

|       | Clear Fat Back | Pork    | 60/70 | 25 n |
|-------|----------------|---------|-------|------|
| 30/40 | 30 n           | 70/80   | 24 n  |      |
| 40/50 | 30 n           | 80/100  | 24 n  |      |
| 50/60 | 30 n           | 100/120 | 24 n  |      |

## LARD FUTURES PRICES

FRIDAY, FEB. 6, 1953

|       | Open      | High      | Low       | Close     |
|-------|-----------|-----------|-----------|-----------|
| Mar.  | 8.87 1/2  | 8.95      | 8.80      | 8.95b     |
| May   | 9.30      | 9.40      | 9.17 1/2  | 9.40a     |
| July  | 9.77 1/2  | 9.80      | 9.60      | 9.80a     |
| Sept. | 10.07 1/2 | 10.07 1/2 | 9.90      | 10.07 1/2 |
| Oct.  | 10.25 1/2 | 10.27 1/2 | 10.22 1/2 | 10.27 1/2 |

Sales: 4,960,000 lbs.

Open interest at close Thurs., Feb. 5th: Mar. 765, May 982, July 482, Sept. 231, and Oct. 11 lots.

MONDAY, FEB. 9, 1953

|       | Mar.  | 9.00      | 9.02      | 8.87 1/2  | 9.02 1/2 b |
|-------|-------|-----------|-----------|-----------|------------|
| May   | 9.40  | 9.45      | 9.32 1/2  | 9.45      |            |
| July  | 9.85  | 9.90      | 9.70      | 9.90a     |            |
| Sept. | 10.10 | 10.17 1/2 | 10.02 1/2 | 10.17 1/2 |            |
| Oct.  | 10.30 | 10.35     | 10.30     | 10.35     |            |

Sales: 3,080,000 lbs.

Open interest at close Fri., Feb. 6th: Mar. 755, May 984, July 504, Sept. 251, and Oct. 14 lots.

TUESDAY, FEB. 10, 1953

|       | Mar.      | 9.15  | 9.55      | 9.15     | 9.45b |
|-------|-----------|-------|-----------|----------|-------|
| May   | 9.60      | 9.95  | 9.60      | 9.87 1/2 |       |
| July  | 10.00     | 10.30 | 10.00     | 10.25b   |       |
| Sept. | 10.37 1/2 | 10.65 | 10.37 1/2 | 10.60a   |       |
| Oct.  | 10.50     | 10.70 | 10.50     | 10.70    |       |

Sales: 5,600,000.

Open interest at close Mon., Feb. 9th: Mar. 738, May 987, July 515, Sept. 255, and Oct. 16 lots.

WEDNESDAY, FEB. 11, 1953

|       | Mar.      | 9.50      | 9.60      | 9.45   | 9.45 |
|-------|-----------|-----------|-----------|--------|------|
| May   | 9.92 1/2  | 9.95      | 9.80      | 9.85   |      |
| July  | 10.35 1/2 | 10.37 1/2 | 10.20     | 10.25b |      |
| Sept. | 10.52 1/2 | 10.60     | 10.52 1/2 | 10.60a |      |
| Oct.  | 10.70     | 10.70     | 10.70     | 10.70a |      |

Sales: 4,000,000 lbs.

Open interest at close Tues., Feb. 10th: Mar. 718, May 990, July 534, Sept. 260, and Oct. 16 lots.

THURSDAY, FEB. 12, 1953

LINCOLN'S BIRTHDAY.

No Board of Trade prices available.

## STOCKER AND FEEDER CATTLE SHIPMENTS

Stocker and feeder live-stock received in nine Corn Belt states during December.

### CATTLE AND CALVES

|                   | December  | 1952      | 1951 |
|-------------------|-----------|-----------|------|
| Public stockyards | 172,642   | 140,551   |      |
| Direct            | 90,150    | 70,130    |      |
| Total             | 262,792   | 210,681   |      |
| July-Dec.         | 3,187,128 | 2,632,231 |      |

### SHEEP AND LAMBS

|                   | December  | 1952      | 1951 |
|-------------------|-----------|-----------|------|
| Public stockyards | 132,238   | 89,175    |      |
| Direct            | 82,498    | 38,431    |      |
| Total             | 214,736   | 127,606   |      |
| July-Dec.         | 2,831,297 | 2,788,741 |      |

Data in this report were obtained from offices of state veterinarians. Under "Public stockyards" are included stockers and feeders which were bought at stockyard markets. Under "Direct" are included stockers and feeders coming from other states from points other than public stockyards, some of which are inspected at public stockyards en route.

## PACKERS' WHOLESALE LARD PRICES

|  |         |
|--|---------|
| Refined lard, tierces, f.o.b. Chicago        | \$11.25 |
| Refined lard, 50-lb. cartons, f.o.b. Chicago | 11.25   |
| Kettle rend., tierces, f.o.b. Chicago        | 11.75   |
| Leaf, kettle rend., tierces, f.o.b. Chicago  | 12.75   |
| Lard flakes                                  | 15.75   |
| Neutral tierces, f.o.b. Chicago              | 15.75   |
| Standard Shortening *N. & S.                 | 20.50   |
| Hydrogenated Shortening N. & S.              | 22.25   |

\*Delivered.

## WEEK'S LARD PRICES

|         | P.S. Lard  | P.S. Lard  | Raw Leaf   |
|---------|------------|------------|------------|
|         | Tierces    | Loose      |            |
| Feb. 6  | 8.75n      | 7.12 1/2 n | 7.62 1/2 n |
| Feb. 7  | 8.75n      | 7.12 1/2 n | 7.62 1/2 n |
| Feb. 8  | 8.87 1/2 n | 7.25 n     | 7.75 n     |
| Feb. 9  | 9.30n      | 7.50n      | 8.00n      |
| Feb. 10 | 9.30n      | 7.75n      | 8.25n      |
| Feb. 11 | No Trading |            |            |
| Feb. 12 | No Trading |            |            |

## What's YOUR Heating or Air Conditioning Problem?



...with their 60 years of experience installing pneumatic systems of temperature and humidity control in all types of important buildings are well qualified to help you obtain the greatest return from an investment in —

### ACCURATE UNIFORM CONTROL

in all types of heated or air conditioned spaces—offices, factories, process rooms, processes, research and test laboratories, packaging or storage rooms. You can gain ...

**Increased Efficiency and Output of Workers** by keeping each room or department at its proper temperature.

**Cuts Heating Costs up to 25%—** 23% fuel savings reported by E. R. Squibb & Sons. With today's higher fuel costs bigger savings than ever before are possible with Powers control. It eliminates fuel wasted by OVER-heating with manual operation.

**Precision Control for Processes—** Wherever product uniformity and quality are dependent upon precise temperature and humidity regulation use Powers controlling, indicating or recording instruments.

**Phone or Write Powers Nearest Office** for aid in selecting the type of automatic control that will give best results for your requirements. There's no obligation. Powers control systems can be installed in existing as well as new buildings.

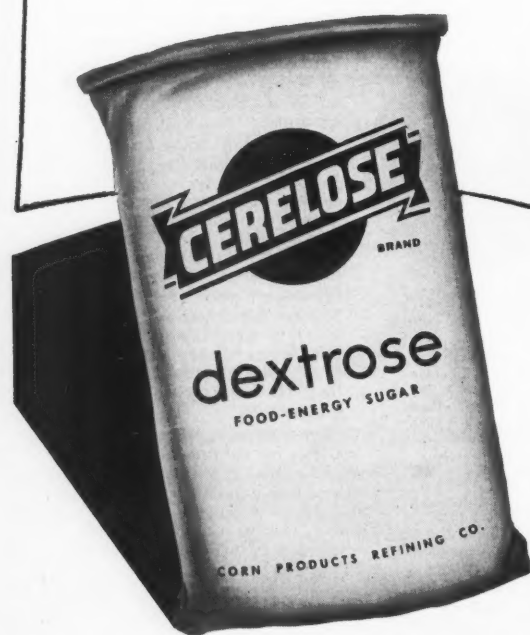


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OVER 60 YEARS OF TEMPERATURE AND HUMIDITY CONTROL

**CERELOSE** protects  
color and tenderness  
of cured meats...  
enhances natural  
meat juices.



Full Technical Service, No Obligation

**CORN PRODUCTS  
REFINING COMPANY**

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**MORRELL**

No King  
Ever Ate Better!



**PRIDE**

Ham • Bacon • Sausage • Canned Meats  
Pork • Beef • Lamb

**MEATS**



JOHN MORRELL & CO.

Packing Plants:  
Ottumwa, Iowa • Sioux Falls, S. D.

**EDWARD KOHN Co.**

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We deal in  
Straight or Mixed Cars

**BEEF • VEAL  
LAMB • PORK**

**AND OFFAL**

- Our more than 25 years in business offers you an established outlet for distribution of your products in the Chicago area.
- Fully equipped coolers for your protection.

We Invite Your Inquiry

**EDWARD KOHN CO.**  
For Tomorrow's Business

# MARKET PRICES

NEW YORK

## WHOLESALE FRESH MEATS CARCASS BEEF

(Ceiling base prices)

Feb. 10, 1953

Per cwt.

Western

|                          |               |
|--------------------------|---------------|
| Prime, 800 lbs./down...  | \$51.00@53.00 |
| Prime, 800/900 .....     | 50.00@51.00   |
| Choice, 800 lbs./down... | 41.00@44.00   |
| Choice, 800/900 .....    | 40.00@41.00   |
| Good, 500/700 .....      | 35.00@38.00   |
| Steer, commercial .....  | 32.00@35.00   |
| Cow, commercial .....    | 27.00@29.00   |
| Cow, utility .....       | 26.00@27.00   |

## BEEF CUTS

| Prime:                      | City          |
|-----------------------------|---------------|
| Hindquarter .....           | \$60.00@ 65.0 |
| Forequarter .....           | 37.00@ 38.0   |
| Round .....                 | 50.00@ 55.0   |
| Hip r'd with flank .....    | 50.00@ 54.0   |
| Loin, untrimmed .....       | 65.00@ 70.0   |
| Short loin, trimmed .....   | 115.00@118.0  |
| Sirloin, butt bone in ..... | 62.00@ 65.0   |
| Rib .....                   | 70.00@ 75.0   |
| Arm chuck .....             | 38.00@ 43.0   |
| Brisket .....               | 32.00@ 34.0   |
| Short plate .....           | 13.00@ 14.0   |
| Flank .....                 | 12.00@ 14.0   |
| Full plates .....           | 20.00@ 21.0   |
| Forequarter (Kosher) .....  | 42.00@ 46.0   |
| Arm chuck (Kosher) .....    | 43.00@ 47.0   |
| Brisket (Kosher) .....      | 34.00@ 36.0   |
| Choice:                     | City          |
| Hindquarter .....           | 50.00@ 56.0   |
| Forequarter .....           | 35.00@ 36.0   |
| Round .....                 | 49.00@ 52.0   |
| Hip r'd with flank .....    | 49.00@ 53.0   |
| Loin, untrimmed .....       | 58.00@ 62.0   |
| Short loin, trimmed .....   | 95.00@103.0   |
| Sirloin, butt bone in ..... | 61.00@ 63.0   |
| Rib .....                   | 52.00@ 60.0   |
| Arm chuck .....             | 36.00@ 40.0   |
| Brisket .....               | 28.00@ 34.0   |
| Short plate .....           | 12.00@ 14.0   |
| Flank .....                 | 12.00@ 14.0   |
| Full plate .....            | 18.00@ 20.0   |
| Forequarter (Kosher) .....  | 40.00@ 42.0   |
| Arm chuck (Kosher) .....    | 40.00@ 43.0   |
| Brisket (Kosher) .....      | 34.00@ 36.0   |

## FANCY MEATS

(l.c.l. prices)

|                                     |             |
|-------------------------------------|-------------|
| Veal breads, under 6 oz. ....       | 102.70      |
| 6 to 12 oz. ....                    | 100.00      |
| 12 oz. up .....                     | 125.00      |
| Beef kidneys .....                  | 16.8        |
| Beef livers, selected .....         | 65.0        |
| Beef livers, selected, kosher ..... | 85.00@125.0 |
| Oxtails, over 1/4 lb. ....          | 35.0        |

## LAMBS

(l.c.l. prices)

|                       | City          |
|-----------------------|---------------|
| Prime, 30/40 .....    | \$48.00@50.00 |
| Prime, 40/50 .....    | 44.00@47.00   |
| Prime, 50/60 .....    | 40.00@43.00   |
| Choice, 30/40 .....   | 48.00@50.00   |
| Choice, 40/50 .....   | 43.00@46.00   |
| Good, 50/60 .....     | 41.00@45.00   |
| Good, 50/60 .....     | 38.00@42.00   |
|                       | Western       |
| Prime, 50/down .....  | \$43.00@45.00 |
| Prime, 50/60 .....    | 41.00@43.00   |
| Choice, 50/down ..... | 42.00@44.00   |
| Choice, 50/60 .....   | 39.00@41.00   |
| Good, all wts. ....   | 40.00@42.00   |

## FRESH PORK CUTS

(l.c.l. prices)

Western

|                             |               |
|-----------------------------|---------------|
| Hams, sknd., 14/down...     | \$53.00@55.00 |
| Pork loins, 12/down .....   | 44.00@46.00   |
| Pork loins, 12/16 .....     | 42.00@43.00   |
| Boston butts, 4/8 lbs...    | 39.00@40.00   |
| Spareribs, 3/down .....     | 40.00@42.00   |
| Pork trim., regular .....   | 22.00         |
| Pork trim., spec. 80% ..... | 46.00         |

City

|                           |               |
|---------------------------|---------------|
| Pork loins, 12/down ..... | \$45.00@47.00 |
| Pork loins, 12/16 .....   | 43.00@45.00   |
| Hams, sknd., 14/down...   | 53.00@55.00   |
| Picnics, 4/8 .....        | 33.00@35.00   |
| Boston butts, 4/8 lbs...  | 41.00@43.00   |
| Spareribs, 3/down .....   | 40.00@42.00   |

## VEAL—SKIN OFF

(l.c.l. prices)

Western

|                           |               |
|---------------------------|---------------|
| Prime, 80/110 .....       | \$58.00@61.00 |
| Prime, 110/150 .....      | 58.00@61.00   |
| Choice, 50/110 .....      | 55.00@58.00   |
| Choice, 110/150 .....     | 56.00@58.00   |
| Good, 50/80 .....         | 45.00@50.00   |
| Good, 80/150 .....        | 48.00@52.00   |
| Commercial, all wts. .... | 38.00@44.00   |

## DRESSED HOGS

(l.c.l. prices)

|                      |               |
|----------------------|---------------|
| 100 to 136 lbs. .... | \$33.00@37.50 |
| 137 to 153 lbs. .... | 33.00@37.50   |
| 154 to 171 lbs. .... | 33.00@37.50   |
| 172 to 188 lbs. .... | 33.00@37.50   |

## BUTCHERS' FAT

(l.c.l. prices)

|                     |             |
|---------------------|-------------|
| Shop fat .....      | 1/4 c lb. n |
| Breast fat .....    | 1/4 c lb.   |
| Inedible suet ..... | 1/4 c lb.   |
| Edible suet .....   | 1/4 c lb.   |
| n—nominal.          |             |

## LIVESTOCK PRICES AT SIOUX CITY

Prices paid for livestock at Sioux City on Wednesday, Feb. 11, were reported as follows:

### CATTLE:

|                              |              |
|------------------------------|--------------|
| Steers, ch. & prime...       | \$29.50 only |
| Steers, choice .....         | 25.00@27.50  |
| Steers, good .....           | 20.00@24.50  |
| Heifers, gd. & ch. ....      | 19.00@22.25  |
| Heifers, util. & com'l. .... | 15.50@17.50  |
| Cows, util. & com'l. ....    | 14.50@16.50  |
| Cows, can., cut. ....        | 12.00@14.50  |
| Bulls, good .....            | 18.00@19.00  |
| Bulls, util. & com'l. ....   | 15.50@19.00  |
| Bulls, can., cut. ....       | 11.50@13.00  |

### HOGS:

|                          |               |
|--------------------------|---------------|
| Good, ch., 190/200 ..... | \$20.25@20.75 |
| Good, ch., 200/220 ..... | 20.25@20.75   |
| Gd., ch., 220/240 .....  | 20.25@20.75   |
| Gd., ch., 240/270 .....  | 19.00@20.25   |
| Sows, 400/down .....     | 17.25@17.75   |

### LAMBS:

|                      |               |
|----------------------|---------------|
| Choice & prime ..... | \$22.25@23.25 |
| Good & choice .....  | 20.75@21.50   |

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# BY-PRODUCTS....FATS AND OILS

## TALLOW AND GREASES

Wednesday, February 11, 1953

As has been the situation for some time, eastern buying continues to be more predominant than that of the midwest, and price fluctuations were narrow. Movement reported late last week: couple tanks of choice white grease sold at 4½c, c.a.f. Chicago. Few tanks each of choice white grease and bleachable fancy tallow sold at 4½c, delivered East. Later asking price was 4½c, same destination. Several tanks of yellow grease sold at 4.05, c.a.f. East. Prime tallow sold at 4½c, special tallow at 4½c, and No. 2 tallow at 3½c, all c.a.f. East, volume light.

Exporters interested in deferred shipment products because of the tug strike. Additional tanks of bleachable fancy tallow and choice white grease sold later at 4½c, delivered East, several tanks involved. Few tanks of prime tallow sold at 4½c, c.a.f. East. Several tanks of original fancy tallow sold at 5½c, c.a.f. eastern point. Export demand centered on better grade materials. Tank of bleachable fancy tallow sold at 4½c, c.a.f. Chicago. Two tanks of yellow grease changed hands at 3½c, Chicago, steady. Several tanks of original fancy tallow sold at 5½c, c.a.f. East. Few more tanks of bleachable fancy tallow and choice white grease sold at 4½c, delivered East. Special tallow sold 4.40, and prime tallow at 4½c, c.a.f. East.

On Monday of the new week the inedible fats picture was mostly a bid affair; offerings on the light side, with inquiry a little better. Tank of special tallow sold at 4½c, c.a.f. East, and same figure bid for more. Two more tanks of yellow grease brought steady price of 3½c, Chicago. Reported but unconfirmed was the selling of bleachable fancy tallow and choice white grease at 4½c, c.a.f. East; some sell-

ers asked 5c. Two tanks of prime tallow sold 4½c, c.a.f. East. Few tanks No. 1 tallow sold 4c, c.a.f. New Orleans. No. 2 tallow bid at 3½c, East. Continued bid interest was in the market for yellow grease at 4.50, East.

Tuesday's session was rather quiet. A tank of bleachable fancy tallow sold at 4½c, delivered Chicago. Offerings continued to be scant and bids coming out were reported at fractionally lower levels. Eastern ideas were also reported lower. Choice white grease sold at 4½c, and 4½c, and bleachable fancy tallow at 4½c and 4½c, c.a.f. East, light movement. Few tanks of prime tallow sold at 4½c, c.a.f. East. Several tanks of brown grease, 25-acid, sold at 2½c, delivered Chicago.

At midweek, market action was again moderate to eastern destination. Several tanks of choice white grease sold at 4½c, and a few tanks of bleachable fancy tallow at 4½c and 4½c, all c.a.f. East. Few more tanks of prime tallow traded at 4½c, delivered East. Additional tanks of yellow grease sold at 4c, c.a.f. East. Bids in the midwest were ½¢@¼¢ lower, but sellers held out.

**TALLOW:** Wednesday's quotations: edible tallow, 5½¢; original fancy tallow, 4½¢@4½¢; bleachable fancy tallow, 4½¢@4½¢; prime tallow, 4c; special tallow, 3½¢; No. 1 tallow, 3½¢@3½¢; and No. 2 tallow, 3¢@3½¢.

**GREASES:** Wednesday's quotations: choice white grease, 4½¢@4½¢; A-white grease, 3½¢; B-white grease, 3½¢; yellow grease, 3½¢; house grease, 3½¢; and brown grease, 2½¢@2½¢.

## EASTERN BY-PRODUCTS MARKET

New York, Feb. 11, 1953

Dried blood was quoted Wednesday at \$5.75 per unit of ammonia. Low test wet rendered tankage was quoted nominal at \$5.75 per unit of ammonia. Dry rendered tankage was quoted at \$1.25 per protein unit.

## VEGETABLE OILS

Wednesday, February 11, 1953

A weaker price structure developed in the vegetable oil market early Monday, declining even further later in the day. The softer tone was largely attributed to the decline in grains, soybeans and other markets. Offerings of soybean oil from large producers were difficult to uncover and consequently, trading was scarce. Original February shipment oil sold early at 12½¢, but bids lowered later to 12c failed to move material. March shipment cashed early at 12c with later original sales at 11½¢ and bids continuing at that level. Resale April oil sold at 11½¢ and May shipment, also resale, moved at 11½¢. April through June resale oil cashed at 11½¢.

Sales of cottonseed oil were lacking and, although offerings were priced at 13½¢ in the Valley, most sources pegged the market in that area at 13½¢, nominal basis. The market in the Southeast was quoted at an equal level. Offerings in Texas were available at 13½¢ to 13½¢, depending on locality. Corn oil sold in small volume at 13½¢. Peanut oil lost ¼¢ and was quoted nominally at 22½¢. Early February shipment coconut oil was offered at 16½¢.

Price irregularities were prominent in the soybean oil market Tuesday and sales early were accomplished at the preceding day's levels. Later in the session, however, material moved at higher levels. Overall volume at various prices was not considered large, particularly in the deferred positions. February shipment cashed early at 12½¢ and later, at 12½¢. Some sources reported movement as high as 12½¢. March sold at 11½¢, and later a few tanks moved at 12c with speculator bids at that level late in the session. April through June shipments were offered sparsely and, although some sales were

## MEAT SCRAPS, TANKAGE OUTPUT IN 1952 SETS 9-YEAR RECORD

Production of meat scraps and tankage in 1952 was the largest in the nine years of record, the Bureau of Agricultural Economics has reported. Total output of 689,307 tons of meat scraps and 209,148 tons of feeding tankage exceeded 1951 production by about 8 per cent

and less than 1 per cent, respectively. October output of meat scraps was the largest of the year.

Production data cited below cover about 98 per cent of the nation's producing capacity. Reported data, by months, for the past four years are as follows:

| Month     | MEAT SCRAPS (OR MEAT MEAL) |         |         |         | TANKAGE <sup>1</sup> (DIGESTER OR FEEDING) |         |         |         |
|-----------|----------------------------|---------|---------|---------|--|---------|---------|---------|
|           | 1949                       | 1950    | 1951    | 1952    | 1949                                       | 1950    | 1951    | 1952    |
|           | Tons                       | Tons    | Tons    | Tons    | Tons                                       | Tons    | Tons    | Tons    |
| January   | 45,441                     | 46,019  | 56,436  | 262,138 | 17,757                                     | 15,388  | 21,791  | 221,036 |
| February  | 43,172                     | 44,954  | 48,645  | 254,447 | 16,217                                     | 15,311  | 18,547  | 118,698 |
| March     | 50,648                     | 48,090  | 49,787  | 251,790 | 17,714                                     | 15,794  | 17,319  | 116,197 |
| April     | 47,204                     | 47,414  | 46,644  | 254,791 | 13,872                                     | 14,977  | 14,391  | 113,965 |
| May       | 48,314                     | 53,329  | 51,605  | 255,927 | 13,670                                     | 16,240  | 14,617  | 115,717 |
| June      | 50,918                     | 51,024  | 49,991  | 255,977 | 15,064                                     | 15,229  | 14,530  | 114,675 |
| Total     | 285,697                    | 290,830 | 303,108 | 335,070 | 94,294                                     | 92,339  | 101,193 | 100,288 |
| July      | 46,293                     | 51,094  | 50,709  | 54,022  | 15,396                                     | 16,061  | 14,958  | 15,978  |
| August    | 50,223                     | 51,524  | 59,179  | 59,202  | 16,697                                     | 15,879  | 18,008  | 19,016  |
| September | 49,343                     | 50,195  | 53,326  | 59,167  | 15,747                                     | 15,568  | 17,405  | 18,703  |
| October   | 47,995                     | 52,534  | 58,937  | 65,548  | 16,800                                     | 18,577  | 17,793  | 18,896  |
| November  | 48,601                     | 53,345  | 60,334  | 58,237  | 18,339                                     | 22,260  | 19,894  | 19,138  |
| December  | 49,522                     | 55,531  | 55,619  | 58,041  | 19,369                                     | 20,945  | 19,136  | 19,129  |
| Total     | 291,987                    | 314,223 | 338,104 | 354,237 | 192,608                                    | 209,290 | 207,194 | 208,860 |
| 12 Months | 577,684                    | 605,063 | 641,212 | 689,307 | 196,902                                    | 202,229 | 208,389 | 200,148 |

<sup>1</sup>Does not include tankage produced for fertilizer.

<sup>2</sup>Revised.



reported at 11½c and late at 11½c, the market was generally pegged at 11½c, nominally.

The only trading in cottonseed oil was in Texas at a far south point at 13½c. Offerings in west Texas were priced at 13½c and at 13½c in other areas. Valley oil was called 13½c, nominal basis, with that price bid at better locations in the Southeast. Corn oil for February shipment sold at 13½c and later bid at 13½c. Peanut oil firmed somewhat and was quoted at 22½c, nominally. Coconut oil was offered at 16½c for spot shipment. However, reports emanated from some trade circles that movement of nearby shipment was disclosed at 16½c.

All selections experienced a dearth of activity at midweek with prices again mixed. February shipment soybean oil traded at 12½c, March at 12c and April through June at 11½c. No trading of cottonseed oil was heard and prices remained unchanged from the preceding day's levels. Corn oil sold in light volume at 13½c, but peanut oil and coconut oil went unsold and were quoted nominally at levels established earlier in the week.

**CORN OIL:** Declined ¼c in light trade during week.

**SOYBEAN OIL:** Lost ¼c in scattered movement. Midweek activity sluggish.

**PEANUT OIL:** Advanced ¼c on a nominal basis.

**COCONUT OIL:** Gained ¼c to ½c,

depending on shipment.

**COTTONSEED OIL:** Market declined ¾c to ½c in both Valley and Southeast. Texas market steady to ¼c higher.

Cottonseed oil prices in New York were quoted as follows:

**FRIDAY, FEB. 6, 1953**

|            | Open   | High  | Low   | Close  | Prev.  |
|------------|--------|-------|-------|--------|--------|
| Jan. ....  | 14.50a | ..... | ..... | 14.50a | 14.50a |
| Mar. ....  | 16.60b | ..... | ..... | 16.44  | 16.63b |
| May ....   | 16.37b | ..... | ..... | 16.20b | 16.40  |
| July ....  | 16.07  | ..... | ..... | 15.88b | 16.09b |
| Sept. .... | 15.40b | ..... | ..... | 15.32  | 15.43  |
| Oct. ....  | 14.80b | ..... | ..... | 14.80b | 14.96  |
| Dec. ....  | 14.50b | ..... | ..... | 14.50b | 14.60b |

Sales: 241 lots.

**MONDAY, FEB. 9, 1953**

|            | Open   | High  | Low   | Close  | Prev.  |
|------------|--------|-------|-------|--------|--------|
| Jan. ....  | 14.50a | ..... | ..... | 14.47a | 14.50a |
| Mar. ....  | 16.35b | 16.40 | 16.15 | 16.15b | 16.44  |
| May ....   | 16.15  | 16.15 | 15.92 | 15.91b | 16.20b |
| July ....  | 15.80  | 15.80 | 15.57 | 15.57  | 15.88b |
| Sept. .... | 15.15b | ..... | ..... | 15.15b | 15.32  |
| Oct. ....  | 14.70b | 14.70 | 14.70 | 14.67b | 14.80b |
| Dec. ....  | 14.50b | 14.50 | 14.50 | 14.47b | 14.50b |

Sales: 105 lots.

**TUESDAY, FEB. 10, 1953**

|            | Open   | High  | Low   | Close  | Prev.  |
|------------|--------|-------|-------|--------|--------|
| Jan. ....  | 14.40a | ..... | ..... | 14.50a | 14.47a |
| Mar. ....  | 16.10  | 16.32 | 16.15 | 16.26  | 16.15b |
| May ....   | 15.94  | 16.07 | 15.80 | 16.06  | 15.91b |
| July ....  | 15.58  | 15.72 | 15.37 | 15.68  | 15.57  |
| Sept. .... | 15.18  | 15.27 | 15.18 | 15.27  | 15.15b |
| Oct. ....  | 14.67  | 14.82 | 14.65 | 15.75b | 14.67b |
| Dec. ....  | 14.45b | 14.45 | 14.45 | 14.50b | 14.47b |

Sales: 263 lots.

**WEDNESDAY, FEB. 11, 1953**

|            | Open   | High  | Low   | Close  | Prev.  |
|------------|--------|-------|-------|--------|--------|
| Jan. ....  | 14.50a | ..... | ..... | 14.30a | 14.50a |
| Mar. ....  | 16.20b | 16.35 | 16.25 | 16.28  | 16.26  |
| May ....   | 16.05  | 16.13 | 16.02 | 16.06  | 16.06  |
| July ....  | 15.68  | 15.72 | 15.50 | 15.60  | 15.68  |
| Sept. .... | 15.22b | ..... | ..... | 15.15b | 15.27  |
| Oct. ....  | 14.70b | 14.86 | 14.80 | 14.70b | 14.75b |
| Dec. ....  | 14.50b | ..... | ..... | 14.30b | 14.50b |

Sales: 195 lots.

Estimated values of futures trading in various fats and oils for the fiscal year ended June 30, 1952, were: Lard \$193,286,000; cottonseed oil, \$1,238,407; and soybean oil, \$341,085.

**BY-PRODUCTS MARKETS**

Wednesday, Feb. 11, 1953

**Blood**

|   | Unit                |
|---|---------------------|
| Underground, per unit of ammonia (bulk) ..... | Ammonia \$5.50@5.75 |

**Digester Feed Tankage Materials**

|   |             |
|---|-------------|
| Wet rendered, unground, loose, Low test ..... | *6.25a      |
| High test .....                               | *5.50a@5.75 |
| Liquid stick tank cars .....                  | 2.50        |

**Packinghouse Feeds**

|  | Carlots, per ton |
|--|------------------|
| 50% meat and bone scraps, bagged .....       | \$5.00@ 90.00    |
| 50% meat and bone scraps, bulk .....         | 70.00@ 80.00     |
| 55% meat scraps, bulk .....                  | 75.00@ 90.00     |
| 60% digester tankage, bulk .....             | 70.00@ 80.00     |
| 80% blood meal, bagged .....                 | 130.00           |
| 70% standard steamed bone meal, bagged ..... | 85.00            |

**Fertilizer Materials**

|  |        |
|--|--------|
| High grade tankage, ground, per unit ammonia ..... | \$6.25 |
| Hoof meal, per unit ammonia .....                  | 7.25*  |

**Dry Rendered Tankage**

|                 | Per unit Protein |
|-----------------|------------------|
| Low test .....  | *1.35a           |
| High test ..... | *1.25            |

**Gelatine and Glue Stocks**

|   | Per cwt.      |
|---|---------------|
| Calf trimmings (limed) .....                    | \$ 1.75@ 2.00 |
| Hide trimmings (green, salted) .....            | 20.00@25.00   |
| Cattle jaws, skulls and knuckles, per ton ..... | 65.00a        |
| Pig skin scraps and trimmings, per lb. ....     | 5½            |

**Animal Hair**

|                                  |              |
|----------------------------------|--------------|
| Winter coil dried, per ton ..... | *55.00@60.00 |
| Summer coil dried, per ton ..... | *37.50a      |
| Cattle switches, per piece ..... | 5½           |
| Winter processed, gray, lb. .... | 9 @10a       |
| Summer processed, gray, lb. .... | 3 @3½a       |

n—nominal. a—asked.  
\*Quoted delivered basis.

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# HIDES AND SKINS

Volume of trading of big packer hides moderate through midweek—Small packer sales early at higher levels—Midweek activity light—Calf and kip-skin markets steady and firm—Sheep-skin market dull, but steady.

## CHICAGO

**PACKER HIDES:** There were enough orders for big packer production the beginning of the week, but packers did not have offering lists ready and, consequently, no trading developed Monday. Tanner interest was mostly confined to light native steers and light native cows. However, heavier selections were sought in some directions, all at steady levels. Trading transpired late in the day in the East, and an unspecified volume of branded steers sold at 12c for the butt-branded and 11½c for the Colorados, presumably for export.

An unexpected upswing in prices developed in the spot hide market Tuesday, when selections advanced ½c to 1c. Most sources were of the impression Monday, that steady levels would prevail once trading was resumed. The lighter selections made the largest gain and 1,200 light native steers sold

at 19c. Some 2,000 ex-light native steers sold at 22c and ex-light Texas steers brought 20c. River light native cows traded at 19c. In other sales, 12,000 River and Northern heavy native steers brought 13½c and 14c, respectively, and 6,000 heavy native cows moved at 14½c for the Rivers and 15c for the Northerns. The opinion in most trade circles was that the strong tone would be maintained the rest of the week.

The volume of sales did not increase to any great extent at midweek and trading was slow. Some 4,000 heavy native steers sold at 13½c and a couple of cars of Denver branded cows brought 13½c. In trading late Tuesday, 1,800 butt branded steers sold at 12c, a ½c gain.

**SMALL PACKER HIDES:** Early in the week, small packers moved 50-lb. average hides at 15½c and 16c and 60-lb. average at 13½c and 14c. According to some sources, interest waned at midweek and the market for both averages was considered on the dull side. Small packer calfskin sales were accomplished at 34c and 36c, average considered.

**CALFSKINS AND KIPSKINS:** No sales of either selection were heard up to midweek, but the market was considered steady to firm. In trading last week, about 3,500 St. Paul heavy calfskins sold at 57½c and an additional 3,000 Milwaukee brought 52½c for the heavies and 50c for the lights. There was also trading of St. Louis calf and about 4,000 heavies and lights sold at 50c and 47½c, respectively.

**SHEEPSKINS:** Due to the low amount of stock around at the present time activity in this market was meager. Steady prices held in the shearing market and a truck of No. 1's and No. 2's, half each, sold at 2.40 and 1.60. Although some sales of the No. 3 shearlings were presumably accomplished during the week at lower levels, some sources did not change price ideas and quoted 1.05 for this selection. About 1,000 fall clips moved at 3.00. Dry pelts were nominally unchanged at 29c. The pickled skin market was quoted at 13.00@13.50, with a few sales reported at 13.25.

## CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended February 7, 1953, were 4,470,000 lbs.; previous week, 5,447,000 lbs.; same week 1952, 4,910,000 lbs.; 1953 to date, 24,723,000 lbs.; same period 1952, 27,096,000 lbs.

Shipments for the week ended February 7, 1953, totaled 3,879,000 lbs.; previous week, 3,411,000 lbs.; corresponding week, 1952, 3,893,000 lbs.; this year to date, 18,340,000 lbs.; corresponding week, 1952, 22,892,000 lbs.

## CHICAGO HIDE QUOTATIONS

| Nat. steers               | PACKER HIDES             |               | Cor. Week |
|---------------------------|--------------------------|---------------|-----------|
|                           | Week ended Feb. 11, 1953 | Previous Week |           |
| Hvy. Texas                | 14 @ 19                  | 13 @ 17n      | 13 @ 19n  |
| strs. ....                | 12n                      | 12            | 12n       |
| Butt branded              | 12                       | 11½           | 12        |
| strs. ....                | 11n                      | 11            | 11        |
| Col. strs. ....           | 20                       | 17½n          | 19½n      |
| Ex. light Tex. strs. .... | 13½ @ 14n                | 13½ @ 14      | 15n       |
| Brand'd cows. 13½ @ 14n   | 14 @ 14½                 | 15½ @ 16½n    | 17 @ 18   |
| Hy. nat. cows. 14½ @ 15   | 19                       | 11            | 12n       |
| Lt. nat. cows. ....       | 11n                      | 10n           | 11n       |
| Nat. bulls ....           | 10n                      | 10n           | 11n       |
| Brand'd bulls             | 10/15                    | 52½ @ 57½     | 47½ @ 50n |
| Calfskins, Nor.           | 10/down                  | 50n           | 45n       |
| Kips, Nor.                | 15/25.35                 | @ 37½n        | 25 @ 37½n |
| Kips, Nor. branded        | 30 @ 32n                 | 30 @ 32n      | 28½       |

## SMALL PACKER HIDES

|                             |           |          |  |
|-----------------------------|-----------|----------|--|
| STEERS AND COWS             |           |          |  |
| 60 lbs. and over. 13½ @ 14n | 12½ @ 13n | 13 @ 14n |  |
| 50 lbs. .... 15½ @ 16n      | 15 @ 15½n | 15 @ 16n |  |

## SMALL PACKER SKINS

|                                |              |         |     |
|--------------------------------|--------------|---------|-----|
| Calfskins, under               |              |         |     |
| 15 lbs. .... 37 @ 40n          | 40n          | 31n     |     |
| Kips, 15/30 .... 30n           | 30n          | 26 @ 27 |     |
| Slunks, reg. .... 1.50 @ 1.65n | 1.50 @ 1.65n | 1.00    |     |
| Slunks, hairless               | 50n          | 50n     | 40n |

## SHEEPSKINS

|                                       |              |             |  |
|---------------------------------------|--------------|-------------|--|
| Phr. shearlings,                      |              |             |  |
| No. 1 .... 2.35 @ 2.40n               | 2.35 @ 2.40  | 3.00 @ 3.25 |  |
| Dry Pelts .... 29n                    | 29n          | 35 @ 36     |  |
| Horsehides, untrmd. .... 8.00 @ 8.50n | 8.00 @ 8.50n | 7.50 @ 8.00 |  |

## N. Y. HIDE FUTURES

FRIDAY, FEB. 6, 1953

|                    | Open   | High   | Low           | Close |
|--------------------|--------|--------|---------------|-------|
| Jan. .... 15.05b   | 15.05b | 15.05b | 15.05b        | 20n   |
| Apr. .... 16.57-54 | 16.75  | 16.40  | 16.40         |       |
| July .... 15.60b   | 15.85  | 15.60  | 15.60         |       |
| Oct. .... 15.35b   | 15.65  | 15.45  | 15.35b        | 45n   |
| Apr., '54. 14.00b  | 15.10  | 15.10  | 14.80b-15.00n |       |
| July, '54. 14.70b  | 14.80  | 14.80  | 14.60b-75n    |       |

Sales: 38 lots.

MONDAY, FEB. 9, 1953

|                   |        |            |            |
|-------------------|--------|------------|------------|
| Jan. .... 14.95b  | 15.00b | 15n        |            |
| Apr. .... 16.40   | 16.45  | 16.40      | 16.45b-55n |
| July .... 15.45b  | 15.60  | 15.44      | 15.60      |
| Oct. .... 15.20b  | 15.20  | 15.20      | 15.30b-40n |
| Apr., '54. 14.70b | 14.70b | 14.75b-95n |            |
| July, '54. 14.50b | 14.50b | 14.55b-75n |            |

Sales: 37 lots.

TUESDAY, FEB. 10, 1953

|                    |        |               |            |
|--------------------|--------|---------------|------------|
| Jan. .... 15.15b   | 15.25  | 15.25         | 15.25      |
| Apr. .... 16.73-72 | 16.90  | 16.87         | 16.85      |
| July .... 15.65b   | 15.90  | 15.80         | 15.85-80   |
| Oct. .... 15.35b   | 15.60  | 15.55         | 15.50b-60n |
| Apr., '54. 14.85b  | 14.85b | 14.95b-15.05n |            |
| July, '54. 14.70b  | 14.70b | 14.70b-85n    |            |

Sales: 82 lots.

WEDNESDAY, FEB. 11, 1953

|                   |        |        |            |
|-------------------|--------|--------|------------|
| Jan. .... 15.35b  | 15.30b | 42n    |            |
| Apr. .... 17.05   | 17.05  | 16.95  | 16.95      |
| July .... 16.00b  | 16.15  | 15.95  | 15.95      |
| Oct. .... 15.65b  | 15.65b | 15.60b | 65n        |
| Apr., '54. 15.05b | 15.00b | 15.00b | 20n        |
| July, '54. 14.85b | 14.98  | 14.98  | 14.80b-95n |

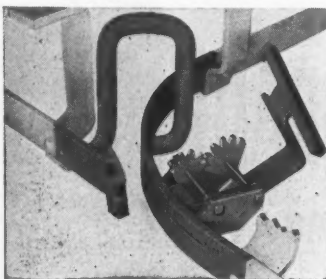
Sales: 24 lots.

## CANADIAN HIDE STOCKS

Stocks of raw hides and skins held by Canadian tanners, packers and dealers on November 30, 1952, showed cattle hides at 468,176 pieces, the Dominion Bureau of Statistics has reported. October 31 stocks numbered 458,558, and November 30, 1951 inventories, 325,344. The number of calf and kip skins was 462,943 compared with 537,388 a month before and 650,330 pieces the preceding year.

Goat and kid skins dropped to 45,148 from 48,184 at the close of October and 120,575 a year before. Sheep and lamb skins numbered 42,050 dozen against 33,285 at the close of October and 56,426 dozen on November 30, 1951. Horse hides totaled 39,744 against 40,125 a month earlier and 37,295 a year before.

## LEFIELL ALL STEEL TRACK SWITCH



## ECONOMY

LeFiell all steel switches are quickly and easily installed even by inexperienced men. Have phenomenally long life.

Cannot break . . . cannot trip accidentally or dump meat on floor.

## REQUIRES NO MAINTENANCE

Available in all types for ¾" or ½"x2½" track, and for ½"x3" flat or 1-15/16" round bleeding roll.

# LEFIELL CO.

1469 FAIRFAX AVE.  
SAN FRANCISCO CALIFORNIA

Week  
1952  
@19a  
12a  
12  
11

19 1/4a  
15a  
@16 1/4a  
@18  
12a  
11a  
@37a  
32a  
31  
28 1/2

@14a  
@16a

31a  
@27  
1.00  
40a

@3.25  
@36  
@8.00

ose  
20a

45a  
15.00a  
75a

15a  
55a  
40a  
95a  
75a

80  
60a  
15.05a  
85a

42a

65a  
20a  
95a

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## PHILADELPHIA FRESH MEATS

(Tuesday, Feb. 10)  
WESTERN DRESSED

### BEEF (STEER):

|                     |               |
|---------------------|---------------|
| Prime, 600-800      | None quoted   |
| Choice, 600-800     | \$41.75@44.50 |
| Choice, 800-900     | 41.00@42.50   |
| Good, 500-700       | 36.00@38.50   |
| Commercial, 350-600 | 32.50@34.50   |
| Commercial, 600-700 | 32.50@34.50   |

### COW:

|                      |             |
|----------------------|-------------|
| Commercial, all wts. | 27.00@30.00 |
| Utility, all wts.    | 27.00@29.00 |

### VEAL (SKIN-OFF):

|                      |             |
|----------------------|-------------|
| Prime, 80-110        | None quoted |
| Prime, 110-150       | None quoted |
| Choice, 50-80        | None quoted |
| Choice, 80-110       | 56.00@58.00 |
| Choice, 110-150      | 55.00@57.00 |
| Good, 50-80          | 46.00@50.00 |
| Good, 80-110         | 50.00@54.00 |
| Good, 110-150        | 48.00@52.00 |
| Commercial, all wts. | 38.00@44.00 |
| Utility, all wts.    | 32.00@37.00 |

### CALF (SKIN-OFF):

|                      |             |
|----------------------|-------------|
| Prime, 200/down      | None quoted |
| Choice, 200/down     | None quoted |
| Good, 200/down       | None quoted |
| Commercial, all wts. | None quoted |

### LAMB:

|                   |             |
|-------------------|-------------|
| Prime, 30/45      | 44.00@46.00 |
| Prime, 45/55      | 43.00@45.00 |
| Prime, 55/65      | 38.00@43.00 |
| Choice, 30/45     | 45.00@47.00 |
| Choice, 45/55     | 42.00@45.00 |
| Choice, 55/65     | 38.00@42.00 |
| Good, all wts.    | 38.00@43.00 |
| Utility, all wts. | 32.00@36.00 |

### MUTTON (RWE):

|                 |             |
|-----------------|-------------|
| Choice, 70/down | None quoted |
| Good, 70/down   | None quoted |

### PORK CUTS—CHOICE LOINS:

|                              |             |
|------------------------------|-------------|
| (Bladeless included) 12/down | 45.00@47.00 |
| (Bladeless included) 12-16   | 45.00@46.00 |
| (Bladeless included) 16-20   | None quoted |

|                          |             |
|--------------------------|-------------|
| BUTTS, BOSTON STYLE, 4-8 | 38.00@40.00 |
| SPARERIBS, 3 lbs. down   | 38.00@40.00 |

### LOCALLY DRESSED

| STEER BEEF CUTS:    | Prime           | Choice         |
|---------------------|-----------------|----------------|
| Hindqtrs., 600/800  | \$ 60.00@ 64.00 | \$50.00@ 54.00 |
| R'd, no flank       | 58.00@ 62.00    | 52.00@ 56.00   |
| Hip r'd, with flank | 55.00@ 57.00    | 48.00@ 52.00   |
| Full Loin, untr.    | 68.00@ 70.00    | 48.00@ 52.00   |
| Short Loin, tr.     | 116.00@120.00   | 55.00@ 64.00   |
| Flank               | 11.00@ 13.00    | 11.00@ 13.00   |
| Rib                 | 67.00@ 70.00    | 50.00@ 54.00   |
| Arm chuck           | 40.00@ 42.00    | 38.00@ 40.00   |
| Cr. cut chuck       | 38.00@ 41.00    | 36.00@ 38.00   |
| Brisket             | 30.00@ 32.00    | 30.00@ 32.00   |
| Short plates        | 12.00@ 14.00    | 12.00@ 14.00   |
| Foreqtrs., kosher   | 40.00@ 45.00    | 36.00@ 40.00   |

## VEGETABLE OILS

Wednesday, Feb. 11, 1953

|   |           |
|---|-----------|
| Crude cottonseed oil, carlots, f.o.b. mills |           |
| Valley                                      | 13 1/4% n |
| Southeast                                   | 13% n     |
| Texas                                       | 13% n     |
| Corn oil in tanks, f.o.b. mills             | 13% pd    |
| Peanut oil, f.o.b. Southern mills           | 22 1/2% n |
| Soybean oil, Decatur                        | 12% pd    |
| Coconut oil, f.o.b. Pacific Coast           | 16% n     |
| Cottonseed foots,                           |           |
| Midwest and West Coast                      | 1 1/4@ 1% |
| East  | 1 1/4@ 1% |

a—asked. n—nominal. pd—paid. b—bid.

## OLEOMARGARINE

Wednesday, Feb. 11, 1953

|                          |    |
|--------------------------|----|
| White domestic vegetable | 28 |
| Milk animal fat          | 28 |
| Milk churned pastry      | 24 |
| Water churned pastry     | 23 |

## OLEO OILS

(F.O.B. Chicago)

|                                     |        |
|-------------------------------------|--------|
| Prime oleo stearine (slack barrels) | 1b.    |
| Extra oleo oil (drums)              | 10 1/2 |

## CORN-HOG RATIO

The corn-hog ratio for barrows and gilts at Chicago for the week ended February 7, 1953 was 12.0, according to a report by the U. S. Department of Agriculture. This ratio was compared with the 11.6 ratio reported for the preceding week, and the 9.7 recorded for the same week a year ago. These ratios were calculated on the basis of yellow corn selling for \$1.559 per bu. in the week ended January 31, 1953, \$1.602 per bu. in the previous week and \$1.814 per bu. for the same period a year earlier.

# WEEK'S CLOSING MARKETS

## Record 1952 Oleo Output Above Butter First Time

For the first time in trade history, oleomargarine production exceeded that of creamery butter in 1952, the National Association of Margarine Manufacturers has disclosed. Margarine output last year amounted to a record 1,271,519,000 lbs., while creamery butter production was 1,205,700,000 lbs., according to Agriculture Department figures. However, total production of creamery butter and farm butter in 1952 was 1,425,000,000 lbs.

Margarine production in 1952 gained 22.7 per cent over the 1,036,341,000 lbs. in the year before. Margarine production has gained manifold in the ten years since the 426,000,000 lbs. turned out in 1942, the association pointed out. Nearly 90 per cent of the 1952 output was yellow margarine in contrast to the 15 per cent in 1942. Twenty-eight states banned its sale at that time.

## CHICAGO PROV. SHIPMENTS

Provision shipments, by rail, in the week ended Feb. 7, with comparisons:

|                        | Week<br>Feb. 7 | Previous<br>Week | Cor. Week<br>1952 |
|------------------------|----------------|------------------|-------------------|
| Cured meats,<br>pounds | 4,076,000      | 5,861,000        | 18,063,000        |
| Fresh meats,<br>pounds | 21,061,000     | 27,048,000       | 23,109,000        |
| Lard, pounds           | 2,404,000      | 3,482,000        | 6,935,000         |

## THURSDAY'S CLOSINGS Provisions

The live hog top at Chicago was \$20.90; average, \$20.10.

Provision prices were quoted as follows: Under 12 pork loins, 46; 10/14 green skinned hams, 50@51; Boston butts, 40; 16/down pork shoulders, 33n; 3/down spareribs, 34@34 1/2; 8/12 fat backs, 6% @7%; regular pork trimmings, 19n; 18/20 DS bellies, 22n; 4/6 green picnics, 30; and 8/up green picnics, 29 1/2 @29 3/4.

## CANADIAN LIVESTOCK

December average prices for livestock at 11 Canadian markets as reported to THE NATIONAL PROVISIONER.

|                 | STEERS<br>to<br>1000 lbs. | VEAL<br>CALVES<br>Good, Ch. | HOGS*<br>Gd.<br>B <sup>1</sup> Dr. | LAMBS<br>Gd.<br>Handyw. |
|-----------------|---------------------------|-----------------------------|------------------------------------|-------------------------|
|                 | Dec.<br>1952              | Dec.<br>1952                | Dec.<br>1952                       | Dec.<br>1952            |
| Stock-<br>yards |                           |                             |                                    |                         |
| Toronto         | \$23.85                   | \$27.40                     | \$25.60                            | \$24.70                 |
| Montreal        | 23.89                     | 28.97                       | 25.60                              | 24.82                   |
| Winnipeg        | 22.62                     | 25.33                       | 24.35                              | 22.28                   |
| Calgary         | 22.75                     | 21.58                       | 23.43                              | 20.57                   |
| Edmonton        | 21.21                     | 25.74                       | 23.90                              | 20.18                   |
| Lethbridge      | 22.46                     | 20.06                       | 23.10                              | 20.05                   |
| Fr. Albert      | 20.92                     | 20.80                       | 23.35                              | 19.10                   |
| Moose Jaw       | 21.00                     | 20.81                       | 23.60                              | 16.09                   |
| Saskatoon       | 20.14                     | 23.01                       | 23.60                              | 17.45                   |
| Regina          | 19.59                     | 20.24                       | 23.60                              | 18.56                   |
| Vancouver       | 22.39                     | 24.14                       | 25.00                              | 21.76                   |

\*Dominion Government premiums not included.

## NOCON- #44 HEAVY DUTY Smoke House Cleaner

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FREE SAMPLES ON REQUEST....

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# LIVESTOCK MARKETS

Weekly Review

## December Cattle Weights Below '51; Costs Off Sharply

The average live weights of the 1,251,683 cattle, 522,786 calves, 7,250,961 hogs and 1,217,577 sheep and lambs slaughtered during the month of December, 1952, with comparative figures for December, 1951, were reported by the U.S. Department of Agriculture:

|                 | December 1952 | December 1951 |
|-----------------|---------------|---------------|
| Cattle          | 991.8         | 1,007.7       |
| Steers*         | 1,020.6       | 1,048.0       |
| Heifers*        | 858.5         | 864.6         |
| Cows*           | 978.0         | 990.1         |
| Calves          | 213.6         | 203.7         |
| Hogs            | 241.0         | 241.4         |
| Sheep and lambs | 98.7          | 99.5          |

\*Also included with cattle.

Packers operating under federal inspection paid the following average prices per cwt.

|                 | December 1952 | December 1951 |
|-----------------|---------------|---------------|
| Cattle          | \$20.35       | \$28.69       |
| Steers*         | 24.80         | 33.10         |
| Heifers*        | 23.29         | 30.64         |
| Cows*           | 13.13         | 21.19         |
| Calves          | 19.15         | 29.58         |
| Hogs            | 16.65         | 17.77         |
| Sheep and lambs | 19.56         | 27.56         |

\*Also included with cattle.

The dressing yields of the livestock slaughtered (per 100 lbs. live weight):

|                   | December 1952 | December 1951 |
|-------------------|---------------|---------------|
| Cattle            | 54.5          | 54.7          |
| Calves            | 55.0          | 55.7          |
| Hogs*             | 76.5          | 74.6          |
| Sheep and lambs   | 47.3          | 47.3          |
| Lard per 100 lbs. | 14.7          | 14.8          |
| Lard per animal   | 46.7          | 47.1          |

\*Subtract 7.0 to obtain reported packer style average.

The average dressed weights of federally inspected livestock were:

|                 | December 1952 | December 1951 |
|-----------------|---------------|---------------|
| Cattle          | 540.5         | 551.2         |
| Calves          | 117.5         | 113.5         |
| Hogs            | 184.4         | 180.1         |
| Sheep and lambs | 46.7          | 47.1          |

Livestock losses last year in deads and cripples involving 42,000,000 lbs. of meat and costing about \$10,000,000 would make a train of 4,720 cars 40 miles long.

## Cheap New Zealand Beef Causes Uproar In Ohio

Ohio cattlemen have been reported in rebellion against the importation of low-priced New Zealand frozen beef, sales of which have spread over many parts of Ohio and Midwest. Organized Ohio cattle feeders have asked Ezra Benson, secretary of Agriculture, for immediate restrictions on the imported meat.

Costing wholesalers about one-half as much as domestic beef, some retailers have even complained of "too much business" as buyers have literally "swamped" their stores. One retailer sold 17½ tons of the meat in ten days. Wholesaled at 18c a lb., the New Zealand commercial steaks have been selling retail at 29 to 30c.

## Texas Steer Worth \$18,800

A Hereford steer, 1,205 lbs., won the grand championship and set a record price of \$18,800 at the Houston Fat Stock Show and Livestock Exposition. The animal was purchased for \$150 in March 1951 as an 11-day old calf and was exhibited by 13-year old John Wigley of Goldthwaite, Tex. Bill Williams, a Houston restaurant owner, paid the record price for the champ.

## LIVESTOCK CAR LOADINGS

A total of 6,753 cars were loaded with livestock during the week ended January 31, 1953, according to the American Association of Railroads. This was a decrease of 1,287 cars from the same week in 1952 and 2,414 less than during the same period of 1951.

## BUFFALO LIVESTOCK

Receipts at Buffalo, N. Y., in January, 1953, were reported by the USDA.

|                 | Cattle | Calves | Hogs  | Sheep  |
|-----------------|--------|--------|-------|--------|
| Receipts        | 24,901 | 5,929  | 7,961 | 61,789 |
| Shipments       | 15,522 | 2,554  | 3,024 | 54,637 |
| Local slaughter | 9,379  | 3,375  | 4,937 | 7,132  |

## Last Year's Total Output Of Meat 6% Above 1951

Production of meat in commercial plants in December amounted to 2,202,000,000 lbs., the Bureau of Agricultural Economics has reported. This output was 18 per cent more than the 1,861,000,000 lbs. in November, and 17 per cent above the 1,885,000,000 lbs. in December the year before. December output pushed the year total to 21,386,000,000 lbs., or 6 per cent more than the 20,219,000,000 lbs. the year before.

December production of beef amounted to 858,000,000 lbs. for a 12 per cent increase over November and 23 per cent more than in December, 1951. Total beef turned out in 1952 amounted to 9,341,000,000 lbs., or 9 per cent more than the 8,549,000,000 lbs. in 1951. Veal output at 104,000,000 lbs. was only 1 per cent above November, but 53 per cent more than in December, 1951. The 1952 output of veal totaled 1,086,000,000 lbs., 12 per cent above 1951.

Production of pork during December added up to 1,179,000,000 lbs. for a 24 per cent increase over November, and 6 per cent above December 1951 production. The year's total output of pork amounted to 10,324,000,000 lbs. for a slight increase over the 10,190,000,000 lbs. in 1951. December lard production was 294,000,000 lbs. compared with 227,000,000 lbs. in November, while total lard for 1952 was 2,613,000,000 lbs. against 2,567,000,000 lbs. in 1951.

Lamb and mutton production in December amounted to about 62,000,000 lbs., or 19 per cent above November output of 52,000,000 lbs., and 51 per cent more than in December, 1951. The year's total 1952 production of the meat was 635,000,000 lbs. compared with 508,000,000 lbs. the year before.

California lead in cattle slaughter in December with 163,000, Wisconsin in calves with 118,000, Iowa in hogs at 1,516,000 and California in sheep with 156,000.

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★ livestock buying!

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## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Monday, February 9, were reported by the Production and Marketing Administration as follows:

St. L. N.S. Yds. Chicago Kansas City Omaha St. Paul<sup>e</sup>  
HOGS (Includes Bulk of Sales):

### BARROWS & GILTS:

|                  |               |               |               |               |               |
|------------------|---------------|---------------|---------------|---------------|---------------|
| Choice:          |               |               |               |               |               |
| 120-140 lbs. ... | \$15.50-17.75 | None rec.     | None rec.     | None rec.     | None rec.     |
| 140-160 lbs. ... | 17.50-19.25   | \$16.00-18.75 | None rec.     | None rec.     | None rec.     |
| 160-180 lbs. ... | 19.00-20.00   | 18.25-19.75   | None rec.     | \$18.00-19.75 | None rec.     |
| 180-200 lbs. ... | 19.85-20.00   | 19.65-19.85   | \$19.75-20.00 | 19.50-20.25   | \$19.25-20.00 |
| 200-220 lbs. ... | 19.75-20.00   | 19.65-19.85   | 19.75-20.00   | 19.50-20.25   | 19.25-20.00   |
| 220-240 lbs. ... | 19.40-20.00   | 19.35-19.75   | 19.75-20.00   | 19.50-20.25   | 19.25-20.00   |
| 240-270 lbs. ... | 18.90-19.85   | 19.00-19.60   | 18.75-19.90   | 19.50-20.00   | 18.75-19.75   |
| 270-300 lbs. ... | 18.25-19.10   | 18.50-19.25   | 18.25-19.00   | 18.75-19.75   | 18.00-19.00   |
| 300-330 lbs. ... | 17.75-18.25   | 18.25-18.75   | None rec.     | 18.00-19.00   | 18.00-18.50   |
| 330-360 lbs. ... | None rec.     | 18.00-18.40   | None rec.     | 18.00-19.00   | None rec.     |
| Medium:          |               |               |               |               |               |
| 160-220 lbs. ... | None rec.     | None rec.     | None rec.     | 17.50-19.25   | None rec.     |

### SOWS:

|                  |             |             |             |             |             |
|------------------|-------------|-------------|-------------|-------------|-------------|
| Choice:          |             |             |             |             |             |
| 270-300 lbs. ... | 17.50-17.75 | 17.75-18.00 | 16.50-17.00 | 17.25-18.00 | 17.50-18.00 |
| 300-330 lbs. ... | 17.50-17.75 | 17.50-18.00 | 16.50-17.00 | 17.25-18.00 | 17.00-17.50 |
| 330-360 lbs. ... | 17.25-17.75 | 17.25-17.75 | 16.25-16.75 | 17.25-18.00 | 16.50-17.00 |
| 360-400 lbs. ... | 17.00-17.50 | 17.00-17.50 | 16.00-16.50 | 17.25-18.00 | 16.00-16.50 |
| 400-450 lbs. ... | 16.50-17.25 | 16.75-17.25 | 15.50-16.25 | 16.50-17.50 | None rec.   |
| 450-550 lbs. ... | 15.25-16.75 | 15.75-16.75 | 15.25-15.75 | 16.50-17.50 | None rec.   |
| Medium:          |             |             |             |             |             |
| 250-500 lbs. ... | None rec.   | 15.00-16.75 | None rec.   | 15.00-17.50 | None rec.   |

### SLAUGHTER CATTLE & CALVES:

#### STEERS:

|                       |             |             |             |             |             |
|-----------------------|-------------|-------------|-------------|-------------|-------------|
| Prime:                |             |             |             |             |             |
| 700-900 lbs. ...      | 28.50-31.50 | 28.00-32.50 | 26.50-31.50 | 28.50-31.00 | None rec.   |
| 900-1100 lbs. ...     | 28.50-32.00 | 30.50-34.50 | 27.50-32.00 | 28.50-32.00 | None rec.   |
| 1100-1300 lbs. ...    | 28.00-32.00 | 30.00-34.50 | 27.00-32.00 | 28.50-32.00 | None rec.   |
| 1300-1500 lbs. ...    | 27.00-29.00 | 29.00-34.00 | 26.00-31.50 | 28.50-31.75 | None rec.   |
| Choice:               |             |             |             |             |             |
| 700-900 lbs. ...      | 23.50-28.50 | 24.25-30.50 | 22.75-26.50 | 22.75-28.50 | 23.50-28.00 |
| 900-1100 lbs. ...     | 23.50-28.50 | 24.50-30.50 | 23.00-27.50 | 22.75-28.50 | 23.50-28.00 |
| 1100-1300 lbs. ...    | 23.00-28.00 | 24.00-30.50 | 23.00-27.50 | 22.50-28.50 | 23.00-27.50 |
| 1300-1500 lbs. ...    | 22.50-27.00 | 23.50-30.00 | 22.50-26.50 | 22.50-28.50 | 22.50-27.50 |
| Good:                 |             |             |             |             |             |
| 700-900 lbs. ...      | 20.50-23.50 | 21.75-24.50 | 19.50-22.75 | 19.50-22.50 | 20.50-23.50 |
| 900-1100 lbs. ...     | 20.00-23.50 | 21.75-24.50 | 19.00-23.00 | 19.50-22.50 | 20.00-23.50 |
| 1100-1300 lbs. ...    | 20.00-23.00 | 21.25-24.00 | 18.50-22.50 | 19.25-22.50 | 20.00-23.50 |
| Commercial:           |             |             |             |             |             |
| all wts. ...          | 18.00-20.50 | 18.50-21.75 | 17.50-19.50 | 16.50-19.50 | 17.00-20.50 |
| Utility, all wts. ... | 15.50-18.00 | 16.50-18.50 | 15.50-17.50 | 14.00-18.50 | 15.00-17.00 |

#### HEIFERS:

|                       |             |             |             |             |             |
|-----------------------|-------------|-------------|-------------|-------------|-------------|
| Prime:                |             |             |             |             |             |
| 600-800 lbs. ...      | 27.50-30.00 | 26.00-28.00 | 25.00-29.00 | 25.75-28.50 | None rec.   |
| 800-1000 lbs. ...     | 26.50-30.00 | 26.00-29.50 | 25.00-29.00 | 25.75-28.50 | None rec.   |
| Choice:               |             |             |             |             |             |
| 600-800 lbs. ...      | 23.50-27.50 | 23.00-26.00 | 21.50-25.00 | 22.00-25.75 | 23.00-26.50 |
| 800-1000 lbs. ...     | 23.00-27.00 | 23.00-26.00 | 21.50-25.00 | 21.75-25.75 | 23.00-26.50 |
| Good:                 |             |             |             |             |             |
| 500-700 lbs. ...      | 19.50-23.50 | 21.00-23.00 | 18.50-21.50 | 19.00-22.00 | 20.00-23.00 |
| 700-900 lbs. ...      | 18.50-23.00 | 20.50-23.00 | 18.00-21.50 | 18.50-22.00 | 20.00-23.00 |
| Commercial:           |             |             |             |             |             |
| all wts. ...          | 17.00-19.50 | 17.00-21.00 | 16.50-18.50 | 16.00-19.00 | 16.50-20.00 |
| Utility, all wts. ... | 14.50-17.00 | 15.50-17.00 | 14.00-16.50 | 14.50-16.00 | 14.50-16.50 |

#### COWS:

|                       |             |             |             |             |             |
|-----------------------|-------------|-------------|-------------|-------------|-------------|
| Commercial:           |             |             |             |             |             |
| all wts. ...          | 14.50-16.00 | 14.25-15.50 | 13.75-15.00 | 14.75-16.25 | 15.00-16.00 |
| Utility, all wts. ... | 14.00-14.50 | 13.75-14.75 | 13.00-13.75 | 13.75-14.75 | 14.00-15.00 |
| Canner & cutter:      |             |             |             |             |             |
| all wts. ...          | 11.50-14.00 | 12.00-14.25 | 11.50-13.50 | 12.00-13.75 | 12.00-14.00 |

#### BULLS (Yrks. Excl.) All Weights:

|            |             |             |             |             |             |
|------------|-------------|-------------|-------------|-------------|-------------|
| Good       | None rec.   | 14.50-18.00 | None rec.   | 14.50-17.50 | 17.00-18.00 |
| Commercial | 16.50-17.50 | 19.50-21.00 | 17.50-18.00 | 18.50-19.50 | 18.00-19.50 |
| Utility    | 15.50-16.50 | 17.00-19.50 | 16.00-17.50 | 15.00-18.50 | 18.00-19.50 |
| Cutter     | 13.50-15.50 | 15.00-17.00 | 13.50-16.00 | 13.50-15.00 | 16.00-18.00 |

#### VEALERS, All Weights:

|                |             |             |             |             |             |
|----------------|-------------|-------------|-------------|-------------|-------------|
| Choice & prime | 29.00-41.00 | 33.00-34.00 | 29.00-31.00 | 26.00-30.00 | 30.00-35.00 |
| Com'l & good   | 18.00-29.00 | 25.00-33.00 | 18.00-29.00 | 18.00-26.00 | 22.00-30.00 |

#### CALVES (500 Lbs. Down):

|                |             |             |             |             |             |
|----------------|-------------|-------------|-------------|-------------|-------------|
| Choice & prime | 24.00-28.00 | 23.00-31.00 | 20.00-23.00 | 20.00-26.00 | 20.00-29.00 |
| Com'l & good   | 17.00-24.00 | 18.00-23.00 | 15.00-20.00 | 15.00-20.00 | 19.00-26.00 |

#### SHEEP & LAMBS:

##### LAMBS (110 Lbs. Down):

|                |             |             |             |             |             |
|----------------|-------------|-------------|-------------|-------------|-------------|
| Choice & prime | 22.00-23.50 | 22.50-23.75 | 20.50-22.00 | 22.25-22.50 | 21.00-23.00 |
| Good & choice  | 20.50-22.50 | 21.00-22.50 | 18.50-21.00 | 20.00-22.25 | 18.50-22.25 |

##### EWES:

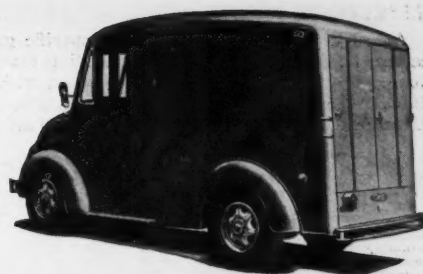
|                |           |            |           |           |            |
|----------------|-----------|------------|-----------|-----------|------------|
| Good & choice  | 5.50-7.00 | 9.00-10.25 | 7.50-9.00 | 8.00-8.75 | 9.00-10.00 |
| Cull & utility | 5.00-6.00 | 7.50-9.00  | 6.00-7.50 | 6.00-8.00 | 6.50-8.75  |

\*Tuesday, February 10.

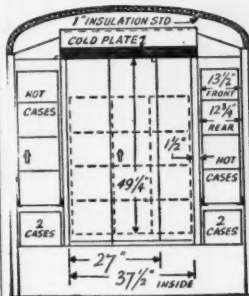
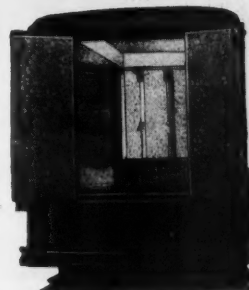
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Above: Cold-cabinet rear doors open for access to cold load.

Left: Front end showing loading arrangement and DOLE Holdover Truck Plate mounted at top of cabinet.

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Hangers Suitable for  
**DOLE PLATES**

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## LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at eleven leading markets in Canada during the week ended Jan. 31, compared with the same time 1952, were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

| STOCK YARDS | GOOD STEERS Up to 1000 lb. | VEAL CALVES Good and Choice | HOGS* Gr. B <sup>1</sup> Dressed | LAMBS Gd. Handweights |
|-------------|----------------------------|-----------------------------|----------------------------------|-----------------------|
|             | 1953 1952                  | 1953 1952                   | 1953 1952                        | 1953 1952             |
| Toronto     | \$22.75 \$31.91            | \$20.26 \$35.82             | \$22.93 \$36.60                  | \$26.00 \$33.50       |
| Montreal    | 23.00 33.00                | 32.20 38.10                 | 26.08 26.61                      | 22.50 29.35           |
| Winnipeg    | 21.50 29.29                | 29.00 37.80                 | 21.52 24.43                      | 24.00 31.00           |
| Calgary     | 21.00 28.43                | 22.39 35.93                 | 21.10 24.45                      | 22.75 28.44           |
| Edmonton    | 20.35 28.50                | 27.75 35.50                 | 21.60 25.55                      | 21.50 27.35           |
| Lethbridge  | 19.80 28.80                |                             | 21.10 24.47                      | 22.50 27.50           |
| Pr. Albert  | 19.75 28.40                | 22.40 34.00                 | 20.35 23.85                      | 20.50 28.00           |
| Moose Jaw   | 20.15 28.40                | 27.00 31.00                 | 20.60 23.80                      |                       |
| Saskatoon   | 20.15 27.80                | 20.00 36.00                 | 20.60 23.85                      | 19.75 25.00           |
| Regina      | 19.70 28.40                | 34.50                       | 20.60 23.85                      |                       |
| Vancouver   | 22.10 29.00                | 25.00 32.75                 | 23.20                            |                       |

\*Dominion Government premiums not included.

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HUNTERIZED SMOKED AND CANNED HAM

## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers.

### CATTLE

|                         | Week ended Feb. 7 | Prev. Week | Cor. 1952 |
|-------------------------|-------------------|------------|-----------|
| Chicago†                | 18,551            | 19,098     | 17,377    |
| Kansas City†            | 18,039            | 17,489     | 13,453    |
| Omaha†                  | 18,064            | 21,364     | 18,219    |
| E. St. Louis†           | 9,743             | 9,856      | 4,529     |
| St. Joseph†             | 9,170             | 8,397      | 8,179     |
| St. Paul†               | 8,723             | 10,005     | 8,678     |
| Wichita†                | 3,899             | 4,873      | 2,912     |
| New York & Jersey City† | 8,104             | 8,775      | 7,696     |
| Okla. City†             | 5,063             | 5,120      | 3,529     |
| Cincinnati†             | 3,574             | 4,275      | 3,357     |
| Denver†                 | 8,783             | 11,587     | 8,427     |
| St. Paul†               | 10,429            | 12,102     | 11,382    |
| Milwaukee†              | 3,279             | 1,351      | 3,391     |
| Total                   | 125,730           | 134,322    | 111,233   |

### HOGS

|                         |         |         |         |
|-------------------------|---------|---------|---------|
| Chicago†                | 38,197  | 40,251  | 54,787  |
| Kansas City†            | 11,609  | 10,124  | 16,995  |
| Omaha†                  | 34,037  | 48,919  | 64,013  |
| E. St. Louis†           | 28,563  | 20,589  | 27,450  |
| St. Joseph†             | 28,192  | 38,014  | 41,748  |
| St. Paul†               | 28,778  | 36,277  | 43,805  |
| Wichita†                | 10,737  | 10,859  | 13,124  |
| New York & Jersey City† | 47,575  | 45,865  | 53,845  |
| Okla. City†             | 12,071  | 16,108  | 17,762  |
| Cincinnati†             | 12,464  | 12,353  | 17,642  |
| Denver†                 | 14,458  | 23,304  | 17,327  |
| St. Paul†               | 41,625  | 49,385  | 46,747  |
| Milwaukee†              | 5,845   | 4,607   | 6,179   |
| Total                   | 312,049 | 386,630 | 421,151 |

### SHEEP

|                         |         |         |        |
|-------------------------|---------|---------|--------|
| Chicago†                | 10,753  | 14,109  | 6,311  |
| Kansas City†            | 5,272   | 5,933   | 2,019  |
| Omaha†                  | 15,193  | 16,013  | 15,245 |
| E. St. Louis†           | 4,180   | 5,256   | 3,503  |
| St. Joseph†             | 7,389   | 11,676  | 6,397  |
| St. Paul†               | 7,708   | 8,737   | 3,856  |
| Wichita†                | 2,035   | 1,741   | 2,624  |
| New York & Jersey City† | 44,636  | 44,752  | 40,842 |
| Okla. City†             | 1,195   | 2,856   | 2,154  |
| Cincinnati†             | 235     | 419     | 146    |
| Denver†                 | 9,851   | 14,342  | 7,673  |
| St. Paul†               | 6,918   | 7,483   | 5,886  |
| Milwaukee†              | 861     | 1,570   | 592    |
| Total                   | 116,826 | 134,887 | 97,078 |

\*Cattle and calves.  
†Federally inspected slaughter, including directs.  
‡Stockyard sales for local slaughter.  
§Stockyards receipts for local slaughter, including directs.

## BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Wednesday, Feb. 11, were as follows:

| CATTLE*                | Steers, ch. & pr. | None rec. |
|------------------------|-------------------|-----------|
| Steers, gd. & ch.      | \$22.00@26.50     |           |
| Heifers, gd. & ch.     | \$23.00@27.00     |           |
| Heifers, util., com'l. | 19.00@21.00       |           |
| Cows, com'l.           | 15.00@16.00       |           |
| Cows, utility          | 13.00@15.00       |           |
| Cows, canner, cutter.  | 11.00@13.00       |           |
| Bulls, com'l.          | 19.00@20.00       |           |
| Bulls, can., cut.      | 14.00@16.50       |           |
| VEALERS:               |                   |           |
| Choice & prime         | \$36.00@39.00     |           |
| Good & choice          | 31.00@34.00       |           |
| Utility & com'l.       | 18.00@25.00       |           |
| Cull                   | 12.00@17.00       |           |
| HOGS:                  |                   |           |
| Gd. & ch., 170/20      | \$20.50@21.00     |           |
| Sows, 400/down         | 16.75@17.75       |           |
| LAMBS:                 |                   |           |
| Good & choice          | None rec.         |           |

\*Nominal.

## NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended Feb. 7:

| Cattle Calves Hogs* Sheep* |       |       |        |        |
|----------------------------|-------|-------|--------|--------|
| Salable                    | 243   | 202   | 495    |        |
| Total (incl. directs)      | 4,063 | 1,444 | 23,003 | 16,343 |
| Prev. week:                |       |       |        |        |
| Salable                    | 988   | 326   | 396    | 1,645  |
| Total (incl. directs)      | 6,000 | 1,812 | 22,317 | 27,215 |

\*Including hogs at 31st street.

## CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

### RECEIPTS

|  | Cattle | Calves | Hogs   | Sheep  |
|--|--------|--------|--------|--------|
| Feb. 5   | 3,437  | 253    | 12,970 | 4,576  |
| Feb. 6   | 1,275  | 194    | 10,145 | 1,243  |
| Feb. 7   | 171    |        | 2,568  | 48     |
| Feb. 8   | 16,033 | 315    | 9,963  | 4,831  |
| Feb. 9   | 8,100  | 400    | 12,500 | 7,000  |
| Feb. 10  | 11,000 | 300    | 11,000 | 5,500  |
| Week so  | 35,133 | 1,015  | 33,483 | 17,331 |
| Year ago   | 26,655 | 832    | 39,416 | 14,189 |
| 2 yrs. ago   | 26,905 | 882    | 56,587 | 13,404 |
| *Including 206 cattle, 5,000 hogs and 4,193 sheep direct to packers. |        |        |        |        |

### SHIPMENTS

|            |        |    |       |       |
|------------|--------|----|-------|-------|
| Feb. 5     | 1,872  | 20 | 2,131 | 909   |
| Feb. 6     | 902    |    | 1,733 | 1,611 |
| Feb. 7     | 342    | 21 | 373   | 193   |
| Feb. 8     | 5,158  |    | 1,743 | 1,455 |
| Feb. 9     | 4,000  |    | 2,000 | 2,000 |
| Feb. 10    | 4,000  |    | 3,000 | 2,000 |
| Week so    | 13,158 |    | 6,743 | 5,455 |
| Year ago   | 12,820 | 33 | 6,576 | 2,584 |
| 2 yrs. ago | 9,860  | 61 | 6,707 | 2,872 |
|            | 6,894  | 16 | 5,849 | 1,554 |

## FEBRUARY RECEIPTS

|        | 1953   | 1952    |
|--------|--------|---------|
| Cattle | 68,671 | 47,112  |
| Calves | 2,294  | 2,297   |
| Hogs   | 98,582 | 134,759 |
| Sheep  | 37,666 | 19,694  |

## FEBRUARY SHIPMENTS

|        |        |        |
|--------|--------|--------|
| Cattle | 29,094 | 17,757 |
| Hogs   | 17,856 | 20,676 |
| Sheep  | 10,752 | 5,772  |

## CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Wed., Feb. 11:

|                  | Week ended Feb. 11 | Week ended Feb. 4 |
|------------------|--------------------|-------------------|
| Packers' purch.  | 36,347             | 37,335            |
| Shippers' purch. | 9,490              | 15,349            |
| Total            | 45,837             | 52,684            |

## LIVESTOCK PRICES AT LOS ANGELES

Prices paid for livestock at Los Angeles on Wednesday, Feb. 11, were reported as shown in the table below:

| CATTLE:               | Steers, choice <td>\$23.00 only</td> | \$23.00 only |
|-----------------------|--------------------------------------|--------------|
| Steers, gd. & ch.     | 23.75@25.00                          |              |
| Steers, com'l & gd.   | 21.00@23.50                          |              |
| Heifers, good & ch.   | 21.50@23.00                          |              |
| Heifers, com'l & good | 19.00@20.00                          |              |
| Cows, com'l           | 17.00@18.00                          |              |
| Cows, utility         | 15.00@17.00                          |              |
| Cows, can. & cut.     | 12.00@14.50                          |              |
| Bulls, util.          | 19.00 only                           |              |

| CALVES:       | Choice & prime <td>\$26.00@27.00</td> | \$26.00@27.00 |
|---------------|---------------------------------------|---------------|
| Good & choice | 24.00@26.00                           |               |
| Com'l & good  | 20.00@23.00                           |               |
| Culls         | 12.00@13.00                           |               |

| HOGS:         | Good & ch., 200/250 <td>\$22.50@23.00</td> | \$22.50@23.00 |
|---------------|--|---------------|
| Sows, 300/400 | None rec.                                  |               |

| SHEEP: | Lambs <td>None rec.</td> | None rec. |
|--------|--------------------------|-----------|
|--------|--------------------------|-----------|

## CANADIAN KILL

Inspected slaughter in Canada for week ended Jan. 31:

| CATTLE         | Period Jan. 31 | Same Wk. Last Yr. |
|----------------|----------------|-------------------|
| Western Canada | 12,833         | 10,000            |
| Eastern Canada | 11,993         | 10,000            |
| Total          | 24,826         | 20,000            |

| HOGS           | Western Canada <td>49,961</td> | 49,961 |
|----------------|--------------------------------|--------|
| Eastern Canada | 40,834                         |        |
| Total          | 90,795                         |        |

| ALL hog carcasses graded | 97,305 | 132,909 |
|--------------------------|--------|---------|
|--------------------------|--------|---------|

| SHEEP            |       |       |  |
|------------------|-------|-------|--|
| Western Canada.  | 3,392 | 2,000 |  |
| Eastern Canada.. | 3,736 | 2,400 |  |
|                  |       |       |  |
| Total .....      | 7,128 | 4,400 |  |

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## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, February 7, 1953, as reported to The National Provisioner:

### CHICAGO

Armour, 2,399 hogs; Wilson, 3,600 hogs; Agar, 9,640 hogs; Shippers, 11,113 hogs; and Others, 25,558 hogs. Total: 18,551 cattle; 1,238 calves; 49,310 hogs; and 10,753 sheep.

### KANSAS CITY

|          | Cattle | Calves | Hogs  | Sheep |
|----------|--------|--------|-------|-------|
| Armour   | 3,252  | 639    | 2,813 | 2,120 |
| Swift    | 3,056  | 877    | 3,212 | 2,454 |
| Wilson   | 830    | ...    | 2,906 | ...   |
| Butchers | 6,247  | 6      | 910   | ...   |
| Others   | 3,132  | ...    | 1,769 | 698   |

Totals ..16,517 1,522 11,009 5,272

### OMAHA

|            | Cattle | Calves | Hogs  | Sheep |
|------------|--------|--------|-------|-------|
| Armour     | 4,628  | 9,151  | 2,069 | ...   |
| Cudahy     | 3,713  | 7,336  | 3,192 | ...   |
| Swift      | 4,144  | 6,353  | 4,875 | ...   |
| Wilson     | 2,539  | 5,782  | 2,780 | ...   |
| Cornhusker | 639    | ...    | ...   | ...   |
| Nebr. Beef | 533    | ...    | ...   | ...   |
| Eagle      | 54     | ...    | ...   | ...   |
| Gr. Omaha  | 358    | ...    | ...   | ...   |
| Hoffman    | 139    | ...    | ...   | ...   |
| Rothschild | 396    | ...    | ...   | ...   |
| Roth       | 968    | ...    | ...   | ...   |
| Kingan     | 1,389  | ...    | ...   | ...   |
| Merchants  | 74     | ...    | ...   | ...   |
| Midwest    | 105    | ...    | ...   | ...   |
| Omaha      | 394    | ...    | ...   | ...   |
| Union      | 421    | ...    | ...   | ...   |
| Others     | ...    | 10,971 | ...   | ...   |

Totals ..20,474 39,593 12,856

### E. ST. LOUIS

|         | Cattle | Calves | Hogs  | Sheep |
|---------|--------|--------|-------|-------|
| Armour  | 2,248  | 1,162  | 8,486 | 2,434 |
| Swift   | 3,730  | 1,585  | 6,926 | 1,746 |
| Hunter  | 1,018  | ...    | 6,145 | ...   |
| Hell    | ...    | ...    | 2,248 | ...   |
| Krey    | ...    | ...    | 2,571 | ...   |
| Laclede | ...    | ...    | 1,339 | ...   |
| Selloff | ...    | ...    | 850   | ...   |

Totals ..6,996 2,747 28,563 4,180

### ST. JOSEPH

|        | Cattle | Calves | Hogs  | Sheep |
|--------|--------|--------|-------|-------|
| Swift  | 3,115  | 333    | 7,936 | 3,493 |
| Armour | 2,657  | 165    | 6,931 | 2,254 |
| Others | 4,902  | ...    | 4,564 | 416   |

\*Totals ..10,674 726 19,731 6,163

\*Do not include 18 cattle, two calves, 12,457 hogs and 1,642 sheep direct to packers.

### SIOUX CITY

|          | Cattle | Calves | Hogs   | Sheep |
|----------|--------|--------|--------|-------|
| Armour   | 3,175  | 4      | 10,482 | 1,921 |
| Cudahy   | 3,029  | ...    | 11,597 | 2,819 |
| Swift    | 2,383  | 1      | 6,581  | 2,065 |
| Butchers | 393    | ...    | 10     | ...   |
| Others   | 5,057  | ...    | 17,534 | 2,064 |

Totals ..14,037 10 46,204 8,869

### WICHITA

|           | Cattle | Calves | Hogs  | Sheep |
|-----------|--------|--------|-------|-------|
| Cudahy    | 1,921  | 235    | 2,422 | 2,035 |
| Kansas    | 543    | ...    | ...   | ...   |
| Dunn      | 36     | ...    | ...   | ...   |
| Dold      | 82     | ...    | 309   | ...   |
| Sunflower | 17     | ...    | 46    | ...   |
| Pioneer   | ...    | ...    | ...   | ...   |
| Excel     | 646    | ...    | ...   | ...   |
| Others    | 1,239  | ...    | 657   | 2,494 |

Totals ..4,484 235 3,434 4,529

### OKLAHOMA CITY

|          | Cattle | Calves | Hogs  | Sheep |
|----------|--------|--------|-------|-------|
| Armour   | 16,50  | 42     | 1,503 | 618   |
| Wilson   | 2,180  | 115    | 1,218 | 1,026 |
| Butchers | 214    | ...    | 947   | ...   |

\*Totals ..4,044 157 3,968 1,644

\*Does not include 806 cattle, 61 calves, 8,403 hogs and 151 sheep direct to packers.

### LOS ANGELES

|            | Cattle | Calves | Hogs | Sheep |
|------------|--------|--------|------|-------|
| Armour     | 2      | ...    | 100  | ...   |
| Cudahy     | ...    | ...    | ...  | ...   |
| Swift      | 334    | ...    | 36   | ...   |
| Wilson     | 249    | ...    | ...  | ...   |
| Acme       | 710    | ...    | ...  | ...   |
| Atlas      | 158    | ...    | ...  | ...   |
| Clougherty | 8      | ...    | 818  | ...   |
| Coast      | 96     | 1      | 61   | ...   |
| Bridgeford | 19     | ...    | 106  | ...   |
| Commercial | 677    | ...    | ...  | ...   |
| Gr. West   | 626    | ...    | ...  | ...   |
| Hartman    | 105    | ...    | ...  | ...   |
| Luer       | ...    | ...    | 2    | ...   |
| Others     | 5,389  | 545    | 404  | ...   |

Totals ..8,373 546 1,536

### DENVER

|        | Cattle | Calves | Hogs  | Sheep |
|--------|--------|--------|-------|-------|
| Armour | 1,177  | 93     | 3,208 | 7,626 |
| Swift  | 1,151  | 23     | 4,868 | 5,716 |
| Cudahy | 708    | 16     | 3,128 | 252   |
| Wilson | 1,078  | ...    | ...   | ...   |
| Others | 4,134  | 112    | 2,977 | 718   |

Totals ..8,248 244 14,181 14,312

### ST. PAUL

|          | Cattle | Calves | Hogs   | Sheep |
|----------|--------|--------|--------|-------|
| Armour   | 2,442  | 3,573  | 13,404 | 4,050 |
| Bartusch | 742    | ...    | ...    | ...   |
| Cudahy   | 1,094  | 288    | 709    | ...   |
| Rifkin   | 814    | 60     | ...    | ...   |
| Superior | 1,288  | ...    | ...    | ...   |
| Swift    | 4,048  | 3,568  | 27,512 | 2,863 |
| Others   | 2,028  | 1,073  | 5,179  | 2,668 |

Totals ..12,456 9,162 46,804 9,586

### CINCINNATI

|            | Cattle | Calves | Hogs   | Sheep |
|------------|--------|--------|--------|-------|
| Gall       | 4      | 1      | ...    | 73    |
| Kahn       | ...    | ...    | ...    | ...   |
| Meyer      | ...    | ...    | ...    | ...   |
| Schlachter | 124    | 26     | ...    | ...   |
| Northside  | ...    | ...    | ...    | ...   |
| Others     | 3,269  | 956    | 15,199 | 162   |

Totals ..3,397 983 15,199 235

### FORT WORTH

|             | Cattle | Calves | Hogs | Sheep |
|-------------|--------|--------|------|-------|
| Armour      | 932    | 895    | 755  | 4,463 |
| Swift       | 1,211  | 837    | 871  | 3,770 |
| Blue Bonnet | 387    | 16     | 270  | ...   |
| City        | 234    | ...    | 62   | ...   |
| Rosenthal   | ...    | ...    | ...  | 138   |

Totals ..2,764 1,748 1,958 8,371

### TOTAL PACKER PURCHASES

|        | Week Ended Feb. 7 | Prev. Week | Cor. Week |
|--------|-------------------|------------|-----------|
| Cattle | 131,015           | 139,242    | 120,164   |
| Hogs   | 281,790           | 329,363    | 413,881   |
| Sheep  | 86,770            | 94,267     | 69,510    |

## CORN BELT DIRECT TRADING

Des Moines, Ia., Feb. 11—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were:

Hogs, good to choice:  
160-180 lbs. ....\$16.75@19.25  
180-240 lbs. ....18.75@20.00  
240-300 lbs. ....17.85@20.00  
240-300 lbs. ....17.85@19.10  
270-300 lbs. ....17.00@18.10

Sows:  
440-550 lbs. ....14.75@17.00

Corn belt hog receipts were reported as follows by the U. S. Department of Agriculture:

|         | This week estimated | Same day last week actual |
|---------|---------------------|---------------------------|
| Feb. 5  | 61,000              | 49,500                    |
| Feb. 6  | 57,000              | 41,000                    |
| Feb. 7  | 45,500              | 39,000                    |
| Feb. 8  | 55,500              | 53,500                    |
| Feb. 9  | 42,000              | 53,000                    |
| Feb. 10 | 45,000              | 59,500                    |

## LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended February 7, with comparisons, are shown in the following table:

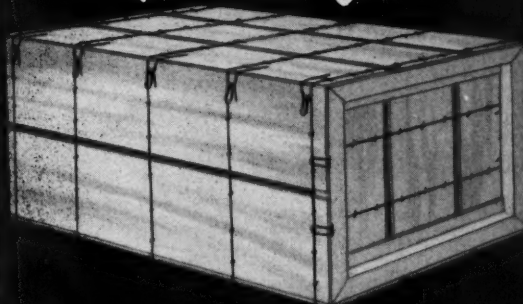
|               | Cattle    | Hogs      | Sheep   |
|---------------|-----------|-----------|---------|
| Week to date  | 200,000   | 448,000   | 143,000 |
| Previous week | 228,000   | 512,000   | 159,000 |
| Same wk. 1952 | 215,000   | 640,000   | 126,000 |
| 1953 to date  | 1,269,000 | 3,003,000 | 865,000 |
| 1952 to date  | 1,192,000 | 3,824,000 | 823,000 |

## PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending Feb. 5:

|              | Cattle | Calves | Hogs  | Sheep |
|--------------|--------|--------|-------|-------|
| Los Angeles  | 8,800  | 1,100  | 1,550 | 800   |
| N. Portland  | 2,335  | 190    | 1,285 | 1,010 |
| S. Francisco | 525    | 30     | 1,675 | 1,725 |

# here's 5-point Proof

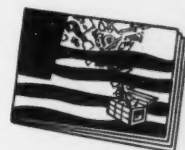


## ...that General All-Bounds meet your meat packing problems

1. They are easy to pack and unpack
2. Meats get faster refrigeration
3. Over-pack 5% to 10% more products
4. All-Bounds are easy to palletize and have high stacking strength
5. Cleated ends provide sure grip, and they are easy to handle

### SEND FOR FREE BOOKLET

Write today for your copy of "The General Box." It's full of facts on the better packing of many products.



# General BOX COMPANY

★★★★★

GENERAL OFFICES: 1871 MINER STREET  
DES PLAINES, ILLINOIS

DISTRICT OFFICES AND FACTORIES: Cincinnati, Danville, N. J., Detroit, East St. Louis, Kansas City, Louisville, Milwaukee, Shobogan, Winchenden. General Box Company of Mississippi, Meridian, Miss. Continental Box Company, Inc., Houston, Dallas



## MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

|                                    |           |                               |         |
|------------------------------------|-----------|-------------------------------|---------|
| <b>STEER AND HEIFER:</b> Carcasses |           | <b>BEEF CURED:</b>            |         |
| Week ending Feb. 7, 1953..         | 14,673    | Week ending Feb. 7, 1953..    | 23,285  |
| Week previous .....                | 14,697    | Week previous .....           | 15,398  |
| Same week year ago .....           | 8,487     | Same week year ago .....      | 14,062  |
| <b>COW:</b>                        |           | <b>PORK CURED AND SMOKED:</b> |         |
| Week ending Feb. 7, 1953..         | 1,155     | Week ending Feb. 7, 1953..    | 272,544 |
| Week previous .....                | 1,408     | Week previous .....           | 439,971 |
| Same week year ago .....           | 1,563     | Same week year ago .....      | 526,527 |
| <b>BULL:</b>                       |           | <b>LARD AND PORK FATS:</b>    |         |
| Week ending Feb. 7, 1953..         | 623       | Week ending Feb. 7, 1953..    | 29,772  |
| Week previous .....                | 496       | Week previous .....           | 28,450  |
| Same week year ago .....           | 372       | Same week year ago .....      | 51,970  |
| <b>VEAL:</b>                       |           | <b>LOCAL SLAUGHTER</b>        |         |
| Week ending Feb. 7, 1953..         | 9,939     | <b>CATTLE:</b>                |         |
| Week previous .....                | 13,062    | Week ending Feb. 7, 1953..    | 8,104   |
| Same week year ago .....           | 9,903     | Week previous .....           | 8,775   |
| <b>LAMB:</b>                       |           | Same week year ago .....      | 7,696   |
| Week ending Feb. 7, 1953..         | 39,762    | <b>CALVES:</b>                |         |
| Week previous .....                | 33,151    | Week ending Feb. 7, 1953..    | 7,327   |
| Same week year ago .....           | 28,475    | Week previous .....           | 6,558   |
| <b>MUTTON:</b>                     |           | Same week year ago .....      | 5,903   |
| Week ending Feb. 7, 1953..         | 882       | <b>HOGS:</b>                  |         |
| Week previous .....                | 1,398     | Week ending Feb. 7, 1953..    | 47,575  |
| Same week year ago .....           | 939       | Week previous .....           | 43,865  |
| <b>HOG AND PIG:</b>                |           | Same week year ago .....      | 53,544  |
| Week ending Feb. 7, 1953..         | 6,706     | <b>SHEEP:</b>                 |         |
| Week previous .....                | 9,805     | Week ending Feb. 7, 1953..    | 44,036  |
| Same week year ago .....           | 10,123    | Week previous .....           | 44,752  |
| <b>PORK CUTS:</b>                  |           | Same week year ago .....      | 40,842  |
| Week ending Feb. 7, 1953..         | 1,284,570 | <b>COUNTRY DRESSED MEATS</b>  |         |
| Week previous .....                | 1,430,823 | <b>VEAL:</b>                  |         |
| Same week year ago .....           | 1,688,621 | Week ending Feb. 7, 1953..    | 5,467   |
| <b>BEEF CUTS:</b>                  |           | Week previous .....           | 4,852   |
| Week ending Feb. 7, 1953..         | 61,561    | Same week year ago .....      | 6,713   |
| Week previous .....                | 65,300    | <b>HOG:</b>                   |         |
| Same week year ago .....           | 28,551    | Week ending Feb. 7, 1953..    | 28      |
| <b>VEAL AND CALF CUTS:</b>         |           | Week previous .....           | 55      |
| Week ending Feb. 7, 1953..         | 4,000     | Same week year ago .....      | 8       |
| Week previous .....                | 5,372     | <b>LAMB AND MUTTON:</b>       |         |
| Same week year ago .....           | 3,368     | Week ending Feb. 7, 1953..    | 76      |
| <b>LAMB AND MUTTON CUTS:</b>       |           | Week previous .....           | 69      |
| Week ending Feb. 7, 1953..         | 4,977     | Same week year ago .....      | 68      |
| Week previous .....                | 1,100     |                               |         |
| Same week year ago .....           | 3,630     |                               |         |

## WEEKLY INSPECTED SLAUGHTER

Slaughter at major centers during the week ending February 7, was reported by the U. S. Department of Agriculture as follows:

| City or Area  | Cattle  | Calves | Hogs      | Sheep & Lambs |
|---|---------|--------|-----------|---------------|
| Boston, New York City Area <sup>1</sup> .....       | 9,154   | 8,896  | 50,241    | 50,364        |
| Baltimore, Philadelphia .....                       | 6,195   | 940    | 25,829    | 1,105         |
| Cincinnati, Cleveland, Detroit, Indianapolis .....  | 14,139  | 3,981  | 96,280    | 8,273         |
| Chicago Area .....                                  | 21,979  | 4,976  | 61,388    | 16,372        |
| St. Paul-Wis. Area <sup>2</sup> .....               | 20,938  | 26,550 | 123,070   | 11,886        |
| St. Louis Area <sup>3</sup> .....                   | 12,087  | 5,174  | 72,145    | 7,754         |
| Sioux City .....                                    | 9,200   | 5      | 30,588    | 8,104         |
| Omaha .....   | 22,875  | 878    | 52,874    | 22,087        |
| Kansas City .....                                   | 13,840  | 2,529  | 28,386    | 9,238         |
| Iowa-So. Minnesota <sup>4</sup> .....               | 21,373  | 3,153  | 223,588   | 40,842        |
| Louisville, Evansville, Nashville, Memphis .....    | 7,102   | 6,087  | 42,890    | ...           |
| Georgia-Alabama Area <sup>5</sup> .....             | 5,121   | 1,414  | 25,996    | 39            |
| St. Joseph, Wichita, Oklahoma City .....            | 16,800  | 1,983  | 51,015    | 15,221        |
| Ft. Worth, Dallas, San Antonio .....                | 12,493  | 3,505  | 22,028    | 7,197         |
| Denver, Ogden, Salt Lake City .....                 | 11,497  | 506    | 16,748    | 11,748        |
| Los Angeles, San Francisco Areas <sup>6</sup> ..... | 21,134  | 2,005  | 29,173    | 26,511        |
| Portland, Seattle, Spokane .....                    | 4,691   | 272    | 14,596    | 3,272         |
| Grand total .....                                   | 230,618 | 72,354 | 966,835   | 240,007       |
| Total previous week .....                           | 244,022 | 73,551 | 1,041,800 | 252,585       |
| Total same week, 1952 .....                         | 197,671 | 55,376 | 1,190,100 | 200,015       |

<sup>1</sup>Includes Brooklyn, Newark and Jersey City. <sup>2</sup>Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. <sup>3</sup>Includes St. Louis National Stockyard, E. St. Louis, Ill., and St. Louis, Mo. <sup>4</sup>Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. <sup>5</sup>Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. <sup>6</sup>Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

## SOUTHEASTERN RECEIPTS

Receipts of livestock at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; and Jacksonville, Florida, during the week ended Feb. 7:

|                                    | Cattle | Calves | Hogs   |
|------------------------------------|--------|--------|--------|
| Week ending Feb. 7 .....           | 2,369  | 708    | 15,886 |
| Week previous (five days) .....    | 1,787  | 649    | 12,857 |
| Corresponding week last year ..... | 1,556  | 400    | 20,657 |

## CLASSIFIED ADVERTISING

Undisplayed: set solid. Minimum 20 words \$4.00 additional words 20c each. "Position wanted," special rate: minimum 20 words \$3.00, additional words 15c each. Count ad-

dress or box number as 8 words. Headlines 75c extra. Listing advertisements 75c per line. Displayed, \$8.25 per inch. Contract rates on request.

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE  
PLEASE REMIT WITH ORDER.

### POSITION WANTED

#### GENERAL MANAGER

Packhouse executive, thoroughly experienced in all phases of packhouse operations and management, backed by an outstanding record of achievement, seeks connection as manager of medium or small plant where efficient, intelligent management is needed. Consider salary or profit sharing arrangement. Available on short notice. W-51, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**CONTROLLER - ACCOUNTANT - OFFICE MANAGER:** hard worker, excellent health, plenty of vitality, college graduate, has worked entire life in packing plant, 46 years of age, good reason for wishing to change positions. W-49, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

#### MANAGER or SUPERINTENDENT

Fully experienced, large and small plants, practical, efficient, slaughtering, cutting, sausage manufacturing, fresh, dry and specialties. Canned meats, curing, rendering, oils, glues, feeds, etc. Excellent references. W-52, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

#### SUPERINTENDENT

**COLLEGE GRADUATE:** 15 years' experience with progressive independent packer. Familiar with incentive system, job evaluation, personnel administration, quality control. Training in all production phases. W-40, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**TOP-NOTCH** packing house man, sausage, canned meats, smoked meats, sales and buying. Available. West or middle west. W-53, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### POSITION WANTED

**SAUSAGE EXPERT:** With foreign and domestic experience, quality and cost minded, have proven record of results in production. Can furnish references. Seek connection with a progressive company. W-50, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**BEEF KILLING FOREMAN:** Practical man, all phases. Best references. Can handle men. W-54, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### HELP WANTED

#### WANTED SAUSAGE SALESMAN

Part or full time. Commission basis. Excellent opportunity for elderly or retired gentleman to supplement present income by selling my line of dry and semi-dry sausage, the true. Write me personally, Charles Hollenbach. Various territories open. Chas. Hollenbach Co. Inc., 2653 W. Ogden Ave., Chicago 8, Ill.

#### LARD DEPARTMENT MANAGER

Eastern seaboard slaughterhouse requires the services of an expert lard man. One familiar with all phases of lard operations including hydrogenation, packaging, exporting, yields and latest machinery. Splendid opportunity for the right individual. W-44, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N. Y.

#### BEEF MANAGER

Independent meat packer located on terminal market in midwestern city, needs beef manager. Capable of supervising the purchase of livestock and directing the sale of product. Weekly capacity 800 cattle, 500 calves and lambs. State age, experience and salary expected. W-56, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### HELP WANTED

#### OPPORTUNITY UNLIMITED

We have need of a production manager, to assist the President, in a growing frozen meat plant, located in Philadelphia, Pa. The range of responsibility, opportunity and income, will depend entirely on the ability of the person in the position. We are seeking only a man with outstanding ability, thorough background, of proven performance. Income will be based on a salary, plus percentage of the profits. Please state references, marital status, and least possible starting salary.

W-55, THE NATIONAL PROVISIONER

15 W. Huron St. Chicago 10, Ill.

#### SAUSAGEMAKER-WORKING FOREMAN

To take complete charge in small southern kitchen. Top pay for a hustler. Write personal history, work background, products made. Write to Box W-57, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**WORKING MANAGER:** For two-cooker rendering plant located in southwest. State qualifications and salary desired and when available. W-58, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**RENDERING PLANT SUPERVISOR:** State age, experience, salary expected, references. Write to DETROIT RENDERING CO., 2500-22nd Street, Detroit 16, Michigan.

**FOREMAN-WORKING:** For small rendering plant. Good starting salary and excellent future. Write, giving full details to Box W-46, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, New York.

ebu-  
lture

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